

ASSASSIN
OF CERMAK
SENTENCED
TO DEATH

Giuseppe Zangara Ordered
Executed in Electric Chair
for Killing Chicago Mayor
in His Attack on Roose-
velt.

DEFENDANT SHOUTS
AT MIAMI JUDGE

Says "I'm No Afraid"
When Penalty Is An-
nounced—Date to Be Set
by Governor and Prison
Farm Head.

MIAMI, Fla., March 10.—Giuseppe Zangara was sentenced today to hang in the electric chair for the murder of Mayor Anton J. Cermak of Chicago in his attempt to kill Franklin D. Roosevelt, then President-elect.

Sentence was passed at 10:31 a. m. by Circuit Judge Uly S. Thompson, who read the sentence from a prepared statement ending with the words: "You give me mercy on your soul."

There was a flurry in the courtroom after sentence was passed as Zangara denounced Judge Thompson and shouted, "You give me electric chair."

"I'm no afraid that chair," Zangara said. "You're one of capitalists. You're a crook man, too. Put me in electric chair."

"I'm no care," Zangara said. "Deputies rushed Zangara from the courtroom. Spectators were told in the courtroom until after the prisoner was removed to the electric chair carrying him to jail."

Judge Thompson ordered that Zangara be guarded by Chief Deputy until his removal to the electric chair and that he be kept there until the Governor sets the date of execution. The hour and day, under Florida law, are to be set by the prison farm superintendent.

Entrance in Courtroom.

Zangara was taken into the courtroom at 9:57 a. m.

Judge Thompson entered the room a few minutes later. Yesterday he heard Zangara's attorneys enter a plea of guilty for their client and pressed court until today to deliberate the sentence.

Zangara laughed frequently as he listened to Louis F. Twyman, chief of his defense counsel.

As in his previous court hearings, Zangara was guarded by Chief Deputy Sheriff Guy Reeve. Other deputies stood at short distance away from the assassin and the crowd packed the courtroom. Men in the courtroom were searched for weapons as they entered.

Zangara conversed with newspaper men at the press table immediately behind his chair.

"I feel happy as anybody here," he said. "I have milk for breakfast. I have shave."

"I'm no scared about anything because I'm sure I right. If the judge puts me in the electric chair I will die. I'm no care."

"I told him he's capitalist and he's same bunch," Zangara said.

Albert E. Rahn, one of his attorneys, halted Zangara's outburst and asked length in Italian as court called to order.

Commence by Judge.

"Before I dispose of this case—State vs. Joseph (English for Giuseppe) Zangara," Judge Thompson said, "I want to make a few observations."

"I want to thank the spectators for their splendid decorum and officers of the Court for their conduct of the trial."

"But what seems more important to me this time is the firm conviction that the Congress of these United States should pass legislation for execution of all firearms illegally sold."

Continuing, Zangara said he will fight the land—and they have had three of our Presidents—Zangara said he was successful in his attempt.

Zangara has already been sentenced to 30 years for firing at Roosevelt and for wounding three others.

Under Florida law the Governor must issue the death warrant at any time after receiving the record of the case from the Clerk of the Supreme Court would stay the execution even after the Governor had signed the death warrant.

Twyman, one of the attorneys appearing by the Court to defend Zangara, said that, so far as he knew, there would be no further move in case.

Candidate Neum and Wife at Polls



WALTER J. G. NEUM, Candidate of the Board of Aldermen, candidate for the Republican nomination for Mayor, casting his ballot in a garage at 824 Hodieman avenue. He is accompanied by MRS. NEUM.

KSD IS TO BROADCAST
ELECTION RETURNS TONIGHT

THE primary vote for Mayor will be broadcast tonight by KSD, the Post-Dispatch radio station, beginning at 9:30 o'clock.

Bulletins will be broadcast at intervals in regular programs as rapidly as returns are received and tabulated at the Board of Election Commissioners.

DRY AGENTS TAKE
MOVIES OF NIGHT
CLUBS AS EVIDENCE

Try New Plan at Kansas City
After Limit on Enforcement
Methods.

KANSAS CITY, Mo., March 10.—With the buying of liquor, tapping of wires and hiring of informers prohibited, Federal prohibition agents resorted to the use of motion picture cameras to gather evidence in raids of two night clubs here last night.

No attempt was made to purchase liquor, in accordance with the new regulations.

"We still have the right to raid a place with search warrant when we hear or see obvious indications of liquor selling," said H. L. Duncan, chief special agent of the Prohibition Bureau here. "We saw persons enter sober, and come out not so, and to prove it we took motion pictures of them."

The customers were released, but may appear on the screen in Federal Court later.

Officials said the operators of the places, the Palais Imperiale and the Jewel Club, would be charged with maintaining nuisances, as the drastic Jones law cannot be invoked because of the absence of "buys" by the agents.

CLOUDY AND NOT SO COLD
TONIGHT; WARMER TOMORROW

THE TEMPERATURES.

At St. Louis.	23	9 a. m.	23
" "	20	12 noon	22
" "	18	3 p. m.	22
" "	16	6 p. m.	22
" "	14	9 p. m.	22
" "	12	12 noon	22
" "	10	3 p. m.	22
" "	8	6 p. m.	22
" "	6	9 p. m.	22
" "	4	12 noon	22
" "	2	3 p. m.	22
" "	0	6 p. m.	22
" "	-2	9 p. m.	22
" "	-4	12 noon	22
" "	-6	3 p. m.	22
" "	-8	6 p. m.	22
" "	-10	9 p. m.	22
" "	-12	12 noon	22
" "	-14	3 p. m.	22
" "	-16	6 p. m.	22
" "	-18	9 p. m.	22
" "	-20	12 noon	22
" "	-22	3 p. m.	22
" "	-24	6 p. m.	22
" "	-26	9 p. m.	22
" "	-28	12 noon	22
" "	-30	3 p. m.	22
" "	-32	6 p. m.	22
" "	-34	9 p. m.	22
" "	-36	12 noon	22
" "	-38	3 p. m.	22
" "	-40	6 p. m.	22
" "	-42	9 p. m.	22
" "	-44	12 noon	22
" "	-46	3 p. m.	22
" "	-48	6 p. m.	22
" "	-50	9 p. m.	22
" "	-52	12 noon	22
" "	-54	3 p. m.	22
" "	-56	6 p. m.	22
" "	-58	9 p. m.	22
" "	-60	12 noon	22
" "	-62	3 p. m.	22
" "	-64	6 p. m.	22
" "	-66	9 p. m.	22
" "	-68	12 noon	22
" "	-70	3 p. m.	22
" "	-72	6 p. m.	22
" "	-74	9 p. m.	22
" "	-76	12 noon	22
" "	-78	3 p. m.	22
" "	-80	6 p. m.	22
" "	-82	9 p. m.	22
" "	-84	12 noon	22
" "	-86	3 p. m.	22
" "	-88	6 p. m.	22
" "	-90	9 p. m.	22
" "	-92	12 noon	22
" "	-94	3 p. m.	22
" "	-96	6 p. m.	22
" "	-98	9 p. m.	22
" "	-100	12 noon	22

Yesterday's high, 38 (12:01 p. m.); low 25 (11:59 p. m.).

SOME WHO RUN
FOR OFFICE
WALK BACK.

Increasing cloudiness and not so cold tonight, low temperature about 24; tomorrow unsettled and warmer.

Outlook for Sunday, unsettled, possibly rain; moderate temperature.

Missouri: Increasing cloudiness and not so cold tonight; tomorrow unsettled and warmer.

Illinois: Increasing cloudiness and not so cold tonight; tomorrow unsettled and warmer.

Offers Bank \$25,000 in Gold.

KANSAS CITY, Mo., March 10.—Twenty-five thousand dollars in gold was offered for deposit here yesterday by an unidentified man at a downtown bank. His request was refused, with the explanation that the bank could not accept gold, hoarded or otherwise, except for exchange.

ROOSEVELT SENDS ECONOMY PLANS
TO CONGRESS; ST. LOUIS BANKS WON'T
BE OPENED BEFORE MONDAY MORNING

BANKS IN ST. LOUIS
TO SUPPLY 50 PCT.
CASH ON PAYROLLS
BEGINNING TODAY

Those of \$1000 or Less
Will be Met in Full, Clear-
ing House Announces—
Plan for Issuing Scrip Is
Abandoned.

PLANS ON GENERAL
BUSINESS UNDECIDED

Local Banks in Position to
Take Advantage of Cur-
rency Inflation — Gold
Moving Back to U. S. Re-
serve Here.

Gov. Martin of the Federal
Reserve Bank of St. Louis was
instructed by a telegram from
the Secretary of the Treasury
late this afternoon that all
banks closed under President
Roosevelt's proclamation were
to remain closed, at least until
Monday.

It was assumed that similar
instructions were sent to Gov-
ernors of Federal Reserve banks
in the other districts. Gov.
Martin was told to advise banks
in his district of the decision
immediately.

St. Louis banks today made avail-
able to business customers 50 per
cent of the cash required to meet
current payrolls.

The eight member banks of St.
Louis Clearing House and five as-
sociate members made individual
applications to the Federal Re-
serve Bank this afternoon for per-
mission to resume general opera-
tions.

Richard S. Hawes, president of
the Clearing House, said payrolls
up to \$1000 would be paid in full
in cash, and that favorable con-
sideration would be given applica-
tions for cash to meet in full pay-
rolls not greatly in excess of \$1000.

Outlying banks, it was said by
Percy C. Jones, president of the
Associated Bankers, would follow
the procedure adopted by the Clear-
ing House.

St. Louis bankers had no definite
word on when they would be per-
mitted to resume full operations.
Today was the sixth business day
of the banking holiday, extended
indefinitely last night by President
Roosevelt and Gov. Park.

Other developments in the finan-
cial situation, as they affected St.
Louis were:

The scrip plan, under which
banks had expected to resume op-
erations today, definitely was
abandoned because of the adop-
tion of the Federal currency ex-
pansion program.

Gold being a movement back to
the Federal Reserve Bank. About
\$250,000 of the metal was given
up by St. Louis banks yesterday
following announcement that a list
of those who had withdrawn gold
was being compiled.

Banks continued to perform a
limited number of banking func-
tions permitted by the Secretary
of the Treasury in modifying the
banking holiday.

The impression prevailed that
when banks here did reopen suffi-
cient currency would be on hand
to make unnecessary iron-clad re-
strictions on withdrawals. Banks, it
was said, might be instructed to
refuse depositors permission to
withdraw money patently destined
for hoarding. Withdrawals in gold,
of course, would be prohibited.

Instructions from the Secretary
of the Treasury on the procedure
to be followed in opening State
banks not members of the Federal
Reserve were received in Jefferson
City today by Finance Commissioner
Moberly. Before conferring with
Gov. Park, Moberly said he thought
all such banks in Missouri would be
permitted to reopen on a restricted
basis and later would be subject to
special examination. He asked
bankers to confer with him tomor-
row and said he was not certain
banks to be opened under his di-
rection could do so by Monday.

PRESIDENT
SEEKS TO CUT
PAYMENTS TO
VETERANS

Slash Aimed at Non-Service
Ills—Also Requests Au-
thority to Allow Him to
Reduce Federal Salaries at
Once.

POINTS TO DEFICIT
OF BILLION DOLLARS

Senate Recesses as Commit-
tee Drafts Bill—Special
Group Named Handle It
in House Over Protest of
Rankin.

WASHINGTON, March 10.—
President Roosevelt asked Congress
today for authority to reduce vet-
erans' compensations and Govern-
ment salaries to take effect im-
mediately.

Pointing to a prospective Treas-
ury deficit for this fiscal year ex-
ceeding \$1,200,000,000, the President
demanded emergency action for balancing
the budget.

"The very stability of our Govern-
ment itself is concerned," he
told Congress, "and when that is
concerned the benefits of some
must be subordinated to the needs
of all."

Robinson Introduces Bill.

Senator Robinson of Arkansas to-
day introduced the bill providing
for sharp cuts in veterans' benefits
and Federal salaries, including
members of Congress. He estimated
it would save "in excess of \$500,-
000,000."

The Democratic leader whipped
the measure into form in collabora-
tion with Lewis Douglas, the bud-
get director, and Chairman Harri-
son of the Finance Committee and
immediately sent the bill to the lat-
ter group, meeting with a special
House Economy Committee, for
study.

Robinson told newspaper men
the measure would save \$400,000,000
in veterans' payments and from
\$120,000,000 to \$130,000,000 in sal-
aries.

Effective for One Year.

The salary cuts are effective for
one year, with those of Senators
and Representatives cut from \$10,-
000 to \$8,000.

Pending the printing of the long
complex measure, Robinson ex-
plained its provisions to newspa-
per men.

Pensions and allowances to vet-
erans of all wars prior to the
Spanish-American War are cut 10
per cent flat.

The veterans' groups in divided
into four classes and the Presi-
dent authorized, Robinson said, to
make regulations "respecting the
minimum degree of disability and
the higher degrees of disability
pensions."

One of the biggest savings, it
was explained, would come from
power given the executive, relat-
ing to all wars since the Civil War,
to define the date of the beginning
and ending of the wars.

End of World War.

For example, if he held the World
War ended with the Armistice Nov.
11, 1918, instead of in 1921 when
the treaty of peace legally termi-
nated it, those veterans receiving
compensation arising from that
war would be reduced.

The President is further empow-
ered to find or prescribe the num-
ber of days of service necessary in
all wars except the Civil War to
obtain a pension, and to fix time
limits on filing of claims, nature
and extent of proof, what presump-
tions shall be indulged, and other
conditions "which he deems just
and equitable."

Another section, Robinson said,
authorizes "domestic care of any
non-service connected case where
the veteran is permanently dis-
abled" while service-connected cases
are "given medical and hospital
treatment free."

The bill limits benefits to World
War emergency retired officers to
those "whose injury was incurred
in line of duty prior to Nov. 11,
1918."

Roosevelt's Message Proposing
Economies to Check Government's
Progress Toward Bankruptcy

WASHINGTON, March 10.—The text of President Roosevelt's
economy message to Congress today follows:

The nation is deeply gratified by the immediate response
given yesterday by the Congress to the necessity for drastic
action to restore and improve our banking system.

A like necessity exists with respect to the finances of the
Government itself which requires equally courageous, frank and
prompt action.

For three long years the Fed-
eral Government has been on the
road toward bankruptcy.

For the fiscal year 1931 the
deficit was \$462,000,000.

For the fiscal year 1932 it was
\$2,472,000,000.

For the fiscal year 1933 it will
probably exceed \$1,200,000,000.

For the fiscal year 1934, based
on the appropriation bills passed
by the last Congress and the es-
timated revenues the deficit will
probably exceed \$1,000,000,000 un-
less immediate action is taken.

Thus we shall have piled up an
accumulated deficit of \$5,000,000,
000.

With the utmost seriousness I
point out to the Congress the pro-
found effect of this fact upon our
national economy.

It has contributed to the re-
cent collapse of our banking
structure. It has accentuated the
stagnation of the economic
life of our people. It has added to
the burden of the unemployed.

Our Government's house is not in
order and for many reasons no
effective action has been taken
to restore it to order.

Upon the unimpaired credit of
the United States Government
depend the safety of deposits, the
security of insurance policies, the
activity of industrial enterprises,
the value of our agricultural
products and the availability of
employment.

The credit of the United States
Government definitely affects
these fundamental human values.
It, therefore, becomes our first
concern to make secure the
foundation. National recovery de-
pends upon it.

Too often in recent history lib-
eral Government has been wrecked
on rocks of loose fiscal policy.
We must avoid this danger.

It is too late for a leisurely ap-
proach to this problem. We must
not wait to act several months
hence. The emergency is accentuated
by the necessity of meeting great
refunding operations this
spring.

We must move with a direct
and resolute purpose now. The
members of the Congress and I
are pledged to immediate econ-
omy.

I am, therefore, assuming that
you and I are in complete agree-
ment as to the urgent necessity,
and my constitutional duty is to
advise you as to the measures for
obtaining drastic retrenchment at
this time.

I am not speaking to you in
general terms. I am pointing out
a definite course where we have
been and where we must go.

The last Congress enacted leg-
islation relating to the reorganiza-
tion and elimination of execu-
tive agencies, but the economies
thus to be effected are small
when viewed in the light of the
great deficit for the next fiscal
year. They will not meet the
pressing needs of our credit situ-
ation.

I ask that this legislation go
into effect at once without even
waiting for the beginning of the
next fiscal year. I give you as-
surance that if this is done there
is reasonable prospect that with-
in a year the income of the Gov-
ernment will be sufficient to cov-
er the expenditures of the Gov-
ernment.

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into effect at once without even
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in a year the income of the Gov-
ernment will be sufficient to cov-
er the expenditures of the Gov-
ernment.

This gives us the first direct
contact that has ever been given
savings banks with the Federal Re-
serve," he said. "We are now placed
in position to rediscount our Gov-
ernment bonds directly with the
Federal Reserve. This means that
that portion of our portfolio that
consists of Government bonds is, to
all practical purposes, cash."

TREASURY
SIFTS 'SOUND'
BANKS FROM
THE UNSOUND

Permission for Resumption
of Business by Former
Under Close Supervision,
Goes Forward; Currency
Being Rushed to Banks.

ROOSEVELT'S BILL
QUICKLY ENACTED

House Unanimous, Senate
73-7—Glass Says Delay
Gives State Banks Chance
to Get Under Federal Re-
serve 'Shelter.'

WASHINGTON, March 10.—
Secretary of the Treasury, Charles
McCaughy, announced today that the 12
Federal Reserve Banks will be opened
tomorrow. They are directed to
make loans secured by direct obli-
gations of the Government and to
conduct such other business as
is necessary to make sure of the
transactions by banks for neces-
saries. This is the first step in
a plan for the complete reopening
of sound banking institutions at
once.

NEW YORK, March 10.—Some
of the leading Wall Street banks
this afternoon said they were mo-
mentarily expecting permission
from the New York Federal Re-
serve Bank to reopen for business
tomorrow.

Charles S. McCaughy, chairman of
the Board of the Chase National
Bank, said, on leaving a meeting
of the New York Clearing House
Association: "All the clearing
house banks are in a position to
open as soon as we are informed
that it is permissible for us to do
so."

WASHINGTON, March 10.—
President Roosevelt today gave
his Secretary of the Treasury
power to allow the reopening of
banks under close supervision of
the Government and immediately
word went forward for some banks
to resume business.

New money legalized in the
emergency banking act already is
being rushed to banks of the
country which will be permitted
to reopen as fast as possible in
the order in which their applica-
tions are received and approved.

By Executive Order.

In an executive order designed
to speed opening of the banks, Mr.
Roosevelt outlined the procedure
banks shall follow to obtain
licenses from the Treasury.

Applications to reopen are to
be filed with the Federal Reserve
Banks in each district by their
member banks and, upon approval
by the Secretary of the Treasury,
the licenses will be issued by these
banks.

In outlining his own plans for
action under the executive order,
Secretary Woodin said it must be
ascertained that banks allowed to
open would be able to remain
open before licenses were issued.

As to State Banks.

State banks will be permitted to
open after the proper state authori-
ties have approved their applica-
tions.

The executive order maintained
the clamp upon the movement of
gold that the President laid down
in his original banking proclama-
tion of five days ago.

Secretary Woodin said that
"immediate action has been taken
Continued on Page 2, Column 2"

Continued on Page 2, Column 2"

Continued on Page 2, Column 2"

Continued on Page 2, Column 2"

Continued on Page 2, Column 2"

GLASS SUPPORTS BANK BILL; "WOULD OPPOSE IT IN NORMAL TIMES"

SENATOR CALLS IT ALMOST SHOCKING IN SOME DETAILS

Leads Fight for Measure That Gives President Greatest Authority Ever Granted to Executive.

PROPOSAL "LEAST OBJECTIONABLE"

Asserts Only State Banks That Are "Literally Rotten" Will Be Kept Closed by Law.

By CHARLES G. ROSS, Chief Washington Correspondent of the Post-Dispatch.

WASHINGTON, March 10.—President Roosevelt, today stands clothed with the greatest authority ever given the Executive of the Republic in peace time, and the Federal Reserve banking machinery is geared for a currency expansion of billions of dollars.

This is the response of the new Congress, on the opening day of the special session, to the President's call, seconded by leaders of both parties, for emergency legislation dealing with the banking crisis.

Entitled "a bill to provide relief in the existing national emergency," the measure prepared by the administration was swept to passage in the House by unanimous vote soon after the organization of the body, and at 7:30 o'clock last night it received the approval of the Senate with only seven votes in the negative. Seventy-three Senators voted aye.

Sensors voting against the bill were Borah (Rep., Idaho); Clegg (Dem., Colorado); Dale (Rep., Vermont); La Follette (Rep., Wisconsin); Nye (Rep., North Dakota); Shipstead (Farmer Labor, Minnesota); and Carey (Rep., Wyoming).

Nothing short of such a situation, said Senator Glass, could have brought him to support a bill "that broadens to a degree that is almost shocking to me the currency and credit facilities of the Federal Reserve System."

It was a strong voice that the Virginian, the Senate's most respected authority on fiscal matters, lifted for the bill, and the size of the vote for it, as well as the speed with which it went through and the total absence of amendments, was due in no small measure to his endorsement.

"The proclamation of the President," he said, referring to the bank closing order of last Sunday, "expired at midnight tonight (Thursday). Unless remedial legislation is enacted before then, there will be an indescribable condition of distress in the United States tomorrow."

Answering Senator Long of Louisiana, who had said that the bill would mean the downfall of 95 percent of the State banks in the country, Glass declared that the measure would not "by act or implication" close a single State bank.

"The State banks," he said, "are under the authority of the state and they can be opened by the states."

Robinson of Arkansas, the Democratic leader, and Reed (Rep.) of Pennsylvania, supporting the Virginian against Long, pointed to provisions in the bill enabling the State banks to get loans from member banks of the Federal Reserve System and loans from the Reconstruction Finance Corporation for reorganization purposes. The bill, they said, would add to the facilities of the State banks. Glass agreed.

He spoke with scorn of Long's proposed amendment enabling the President to admit State banks to the Federal Reserve System so they might get the full benefits of the new act.

Returning to the bill itself, Glass said that some of its provisions would not be tolerated in ordinary times by any friend of the reserve system.

"Why," he said, "after the members have exhausted their eligible paper, they may bring their cats and dogs and have them discounted."

Reed pointed out that only paper made eligible by the act could be accepted, and Glass replied that what would depend on the way the act was administered. He predicted that in "dire and distress times like these" the Federal Reserve Board would be very liberal in its dealings with the banks.

He cited other liberal features of the bill: The permission to individuals, for the first time in the history of the reserve system, to do business directly with the reserve banks, and the provision for the issuance of bank notes with no gold reserve behind them.

"We authorize some billions of bank notes," he said.

The discussion touched upon the gold reserve, and the Virginian snorted: "I am coming to have less and less respect for a gold reserve that can't be used in an emergency."

Long continued to nag him. Glass replied hotly: "Talk about this bill closing state banks. There isn't one that will not be privileged to open by state authority. Only those banks that are literally rotten will not open."

He agreed with Reed that there was nothing novel in bond-secured

Mrs. Roosevelt Knits While House Debates



PRESIDENT'S wife as she sat in the gallery when Congress opened its extraordinary session. She knitted placidly as the House went on. With her are MRS. MARY BAKER (center), daughter of Louis M. Howe, the President's secretary, and MISS NANCY COOK, manager of the New York furniture shop, which is one of Mrs. Roosevelt's enterprises.

Roosevelts Turning Staid Washington Upside Down

Hearty, Informal, They Let Dog Bark as President Signs Momentous Bill—Women Reporters Sit on Floor.

By the Associated Press.

WASHINGTON, March 10.—The Roosevelts have done something to Washington—the President and Mrs. Roosevelt both.

This is a world capital. Of a democratic nation, of course, but nevertheless, a staid, traditional, buttoned capital. Five days in its midst, and these two have very nearly turned the scene upside down.

The President smiles, and laughs loud hearty laughs, in the midst of troubles that would break many men. And in between he planks down detailed, terse plans to do things on a tremendous scale.

Mrs. Roosevelt, informal beyond words, turns up with dog at the sign of a vital bank bill. It is a solemn occasion. The terrier barks. Instead of hushing it, Mrs. Roosevelt laughs and the President smiles, too.

Conscious meets and up in the gallery is a hatless Mrs. Roosevelt, in shirt waist and skirt, with a group of friends, busily knitting. She acknowledges surprise applause, but her knitting needles keep flying.

Vital conferences are going on within the columned White House. The President is expounding and arguing, convincing leaders of Congress of the necessity of steps which, under a less compelling personality and in a day of less urgent pressure, they would certainly duck.

On the steps sit newspaper men, gaily singing, a presidential secretary setting the pitch, until midnight brings forth the conferees.

In the morning the President is back at his desk looking fresh, vigorous.

News photographers ask for a picture of his signing the bank bill. Into the White House—not the executive office—and upstairs they are happened. They don't recall that ever happened before.

A press conference, and the newspaper men fire questions at the President. He answers, laughs

made. The ban on exports and against hoarding stands.

Pending the opening of the banks for general business the President is insisting that all institutions be opened for limited transactions for the necessities of life. This order stands over the week-end and to make sure of payroll payments and of cash for the purchase of foods, medicines and for normal household activities.

As a result of the present crisis, Mr. Roosevelt is determined upon a very drastic reorganization to assure protection in the future for depositors.

Meantime a previous Presidential proclamation, effective last midnight, is continuing rigid restrictions on banking operations.

Secretary Woodin, in another statement, said: "The reopening of the banking of the country is not to be accomplished in a few hours. In general, the process will be that the Secretary of the Treasury will receive through the Federal Reserve banks applications for reopening by banks which are members of the Federal Reserve system."

"These applications will be acted on forthwith."

"In case of the state banks it is provided that applications will be

finger on Gold Supply.

Mr. Roosevelt is going to keep his finger on the national gold supply and no immediate payments of gold or gold certificates are to be

made to proper state authorities. "The matter cannot be rushed because we must insure that there are no mistakes made and that banks when reopened must be capable of remaining open."

"Certain physical difficulties must be overcome; the most important of these is the necessity of getting the new currency available to the banks in order that there will be no delay when they begin to function."

"Under the orders of the Secretary of the Treasury, the banks have authority to disburse amounts required for such necessities as medicine and food and for taking care of payrolls and the maintenance of employment."

"All banks, including Federal Reserve banks, have been authorized to co-operate in carrying out these relief disbursements."

"Under the circumstances, it is obvious; not possible to state now just when the banking machinery will be operating again at full speed, but it is certain that this will be a matter of only a few days at the farthest."

The executive order specifically authorized and empowered the Secretary of the Treasury to issue such regulations as he may prescribe to permit any member bank of the Federal Reserve System and any other banking institution organized under the laws of the United States, to perform any or all of their usual banking functions except as otherwise prohibited.

Finding further orders, the gold embargo remains strictly in force. The general ban against withdrawal of gold coin, gold bullion or gold certificates or any currency for hoarding remained in force but the Secretary of the Treasury was given power to allow certain exceptions.

Roosevelts Turning Staid Washington Upside Down

Hearty, Informal, They Let Dog Bark as President Signs Momentous Bill—Women Reporters Sit on Floor.

By the Associated Press.

WASHINGTON, March 10.—The Roosevelts have done something to Washington—the President and Mrs. Roosevelt both.

This is a world capital. Of a democratic nation, of course, but nevertheless, a staid, traditional, buttoned capital. Five days in its midst, and these two have very nearly turned the scene upside down.

The President smiles, and laughs loud hearty laughs, in the midst of troubles that would break many men. And in between he planks down detailed, terse plans to do things on a tremendous scale.

Mrs. Roosevelt, informal beyond words, turns up with dog at the sign of a vital bank bill. It is a solemn occasion. The terrier barks. Instead of hushing it, Mrs. Roosevelt laughs and the President smiles, too.

Conscious meets and up in the gallery is a hatless Mrs. Roosevelt, in shirt waist and skirt, with a group of friends, busily knitting. She acknowledges surprise applause, but her knitting needles keep flying.

Vital conferences are going on within the columned White House. The President is expounding and arguing, convincing leaders of Congress of the necessity of steps which, under a less compelling personality and in a day of less urgent pressure, they would certainly duck.

On the steps sit newspaper men, gaily singing, a presidential secretary setting the pitch, until midnight brings forth the conferees.

In the morning the President is back at his desk looking fresh, vigorous.

News photographers ask for a picture of his signing the bank bill. Into the White House—not the executive office—and upstairs they are happened. They don't recall that ever happened before.

A press conference, and the newspaper men fire questions at the President. He answers, laughs

made. The ban on exports and against hoarding stands.

Pending the opening of the banks for general business the President is insisting that all institutions be opened for limited transactions for the necessities of life. This order stands over the week-end and to make sure of payroll payments and of cash for the purchase of foods, medicines and for normal household activities.

As a result of the present crisis, Mr. Roosevelt is determined upon a very drastic reorganization to assure protection in the future for depositors.

Meantime a previous Presidential proclamation, effective last midnight, is continuing rigid restrictions on banking operations.

Secretary Woodin, in another statement, said: "The reopening of the banking of the country is not to be accomplished in a few hours. In general, the process will be that the Secretary of the Treasury will receive through the Federal Reserve banks applications for reopening by banks which are members of the Federal Reserve system."

"These applications will be acted on forthwith."

"In case of the state banks it is provided that applications will be

finger on Gold Supply.

Mr. Roosevelt is going to keep his finger on the national gold supply and no immediate payments of gold or gold certificates are to be

made to proper state authorities. "The matter cannot be rushed because we must insure that there are no mistakes made and that banks when reopened must be capable of remaining open."

"Certain physical difficulties must be overcome; the most important of these is the necessity of getting the new currency available to the banks in order that there will be no delay when they begin to function."

"Under the orders of the Secretary of the Treasury, the banks have authority to disburse amounts required for such necessities as medicine and food and for taking care of payrolls and the maintenance of employment."

"All banks, including Federal Reserve banks, have been authorized to co-operate in carrying out these relief disbursements."

"Under the circumstances, it is obvious; not possible to state now just when the banking machinery will be operating again at full speed, but it is certain that this will be a matter of only a few days at the farthest."

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Sweeping Presidential Powers; Principal Points in Bank Law

WASHINGTON, March 10.

FOLLOWING are outstanding provisions of the President's emergency banking legislation giving him sweeping powers over the situation:

Title One.

Approves and confirms all previous proclamations and orders of President Roosevelt and Secretary Woodin.

Invests in President Roosevelt and makes applicable to peace-time emergencies the tremendous World War powers of regulation over transactions in credit, currency, gold and silver, including foreign exchange. Maximum penalties for violators are \$10,000 fine and 10 years imprisonment.

Empowers Secretary Woodin to require delivery at the Treasury of all gold and gold certificates held by anybody in the country.

Title Two.

Authorizes the Comptroller of the Currency to appoint a conservator for any National Bank or District of Columbia bank whenever he considers it necessary to conserve the bank's assets.

Enables the conservator to set aside for withdrawal by depositors on a rateable basis such amounts as the Comptroller says may be used so safely. This legalizes restrictions on withdrawals.

Permits the Comptroller to allow banks under conservators to receive new deposits which would be segregated and subject to withdrawal without restriction.

Permits the reorganization of national banks upon the approval of the Comptroller and, Absolute powers over all Federal Reserve member banks are given to the President by Section 4 of Title One of the Act, which states:

In order to provide for the safer and more effective operations of the national banking system and the Federal Reserve System . . . during such emergency period as the President of the United States by proclamation may prescribe, no member bank of the Federal Reserve System shall transact any banking business except to such extent and subject to such regulations, limitations and restrictions as may be prescribed by the Secretary of the Treasury, with the approval of the President.

Rapid Developments.

That statement capped the day in which one banking development followed another. The new Congress met at 10 o'clock, and organized and then received the President's brief message asking for action.

The House at 2:55 p. m. began consideration of the banking bill, and passed it at 4:05 without a voice in dissent.

The Senate took up the measure 25 minutes later and passed it, 73 to 27, at 7:23 p. m. It was signed by the Speaker and Vice-President and on the way to the White House by 7:55 and at 8:36 "Franklin D. Roosevelt" was written on it, making law of "a bill to provide relief in the existing national emergency in banking, and for other purposes."

Ninety-four minutes later President Roosevelt used the powers this law gave him and issued a proclamation extending the holiday on banking, and for other purposes.

The text of the President's executive order on the reopening of banks will be found on page 11-A.

OFFERS BONUS BILL IN SENATE

Thomas Would Pay by Expanding the Currency.

WASHINGTON, March 10.—Senator Thomas (Dem., Oklahoma), today reintroduced in the Senate a bill to provide for the immediate cash payment of the soldiers' bonus certificates, to be financed by expanding the currency for whatever amount was necessary.

CANARIES \$2.95 Each

Survival fine singers. Real male songsters.

NATIONAL PET SHOPS

3101 OLIVE

10 DIAMOND CHANNEL WEDDING RING

14.95 18K

45c Down—50c a Week

What a beautiful Ring this artistically engraved Diamond Band is. A distinctly new and graceful Diamond Wedding Ring. 18K Solid White Gold, 10 Gemstone Diamond Channel set (stones edge to edge). We feature it at a great bargain price for only \$11.95.

A MOST REMARKABLE VALUE!

STONE BROS. CO.

CREDIT JEWELERS

717 OLIVE

5933 EASTON 2647 CHEROKEE 2706 N. 14th

WATCHES REPAIRED

INCLUDING ALL PARTS

NO EXTRA CHARGES \$1.35

ALL WORK GUARANTEED

McCOY-WEBER

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IN LOCUST

THOUSANDS HONOR MAYOR CERMAK AT CIVIC FUNERAL IN CHICAGO STADIUM

Body Taken to Bohemian National Cemetery for Interment After Service in Which Three Religious Faiths Take Part.

LONG PROCESSION THROUGH THE LOOP

Huge Crowds Line Streets as Casket Is Taken From City Hall, Where It Lay in State—200-Piece Band Plays Dirges.

CHICAGO, March 10.—While thousands of persons lined the streets, the body of Chicago's assassinated Mayor, Anton J. Cermak, was taken from the City Hall to the huge Chicago Stadium for civic funeral services. The body lay in state in the City Hall for hours and many thousands passed his bier in respect.

A procession that was blocked by Federal officials, relatives and friends, soldiers and citizens escorted the coffin. The procession wound through the Loop and played dirges.

Officials said they could not remember when the populace so universally appeared for any occasion.

The funeral of Carter Harrison Sr., another world's fair mayor who died from an assassin's bullet during the Columbian Exposition of 1893.

Political Leaders Present.

In the procession were leaders of the nation's political circles. Members of the Democratic National Committee were there. In a band behind the hearse the Mayor's family rode. Gov. Horner of Illinois and Lieutenant-Colonel Campbell of the Illinois National Guard.

Other distinguished guests were Mayor Frank Hagerty of Jersey City, N. J., Judge William Costigan of New York and John McCooey of Brooklyn.

At the Chicago Stadium where thousands were seated, representatives of three faiths spoke before the body was taken to Bohemian National Cemetery.

Before the ceremony at the stadium, Chicago paused for the minute in respect. Elevated street cars stopped and workers dropped their tasks.

Tribute by Gov. Horner.

Gov. Horner, a friend and associate, reviewed for the thousands the career which Cermak began at the age of 11 as a coal miner in an Illinois coal mine.

He told how Cermak came to Chicago, a few years later and progressed to independence and civic leadership from a business of selling kindling from house to house.

"He was endowed with those attributes of strength which overcome obstacles that lie in the path of all who are born for leadership," Gov. Horner said.

"In his soul there developed a devotion to Chicago and his fellow citizens which was destined to be the dominant passion of his life. In each of the positions to which he rose he administered with this vision, sympathy and understanding that all who knew him proclaimed him a 'master public executive.'"

The Mayor's fight against organized gangsters, his help to needy families, his devotion to family and his efforts to rid Chicago of financial burdens were recalled by the governor.

"The work which he began on that of our city shall not end by his passing," Horner said, "for no assassin's dart shall stay the course of progress which Cermak's genius has mapped out for Chicago."

M. E. Pastor Frances Mayor.

The Rev. John Thompson of the First Methodist Episcopal Church named him a man of magnetic, dynamic personality which dissolved mountains of difficulties and died the upward course of his career.

"He was not a small dictator," Thompson said, "but men of dynamic personality cannot help but do so dictating."

He made politics his chief sphere of activity. Politics properly understood is the science of government and he mastered this science, and had a service rendered to the country, city and State.

"His work must be continued. He laid the foundations for stabilizing the city's finances, and others must complete the structure."

Record, Thompson concluded, would be a stimulus to the youth of this city and State, and country through all the coming years.

"Chicago is better for his having lived, even as it is poorer for his passing," he said.

Mayor Howell "Doing Very Well."

WASHINGTON, March 10.—Senator Robert H. Howell (Rep., Nebraska), was reported at Walter Reed Hospital this morning to be "doing very well." He had spent a hospital nearly two weeks with pneumonia.

BOYD-RICHARDSON • OLIVE & SIXTH

SUBWAY STORE

<

One of These Will Be Queen of Art School Ball



FIVE candidates chosen by students of Washington University, one of whom will be crowned Queen of the Art School at the Art School Formal Ball, April 5. They are, from left to right, rear row: MISS RUTH McFARLANE of Aberdeen, Miss; MISS ELIZABETH GREIDEBER, 8816 Utah place, daughter of Dr. Robert Greiderer; MISS M. EARLINE BENNING, 7260 Princeton avenue, University City, daughter of Fred W. Benning. Front row: MISS MARGUERITE McBRATNEY, 6321 Vermont avenue, daughter of J. S. McBratney, and MISS MARGARET PHELPS, 6907 Pershing avenue, daughter of James O. Phelps.

Difficulties of Reopening the Banks, Separating 'Sheep from the Goats' Pointed Out in Senate Debate

Fear Is Hasty Open-or-Shut Rulings by Comptroller Will Mean End of Many Small Depositories.

By CHARLES G. ROSS, Chief Washington Correspondent of the Post-Dispatch.

WASHINGTON, March 10.—The bank holiday extension proclaimed by President Roosevelt last night, a little less than two hours before the expiration of the original four-day holiday, illustrates the difficulty the Government is having in getting the banking business of the country back on an even keel.

In the Senate yesterday morning questioned the wisdom of the President's action in bringing the banks of the country, already closed or under holiday restrictions by action of virtually all the states, under a uniform Federal closing order. Nor was any constitutional question pressed, though Senator Glass in a brief obiter dictum threw doubt on the Executive's authority to close the state banks. The general closing was accepted as an accomplished fact, warranted in the exigent circumstances, and the Senate followed the House in validating all that the President had done and giving him powers to proceed along the same lines.

Recognition of the danger. But there was full appreciation of the troubles confronting Congress and the executive as a result of the general closing and the assumption of blanket powers by the administration. The Government, so to speak, had taken the bear by the tail, and Senators were aware of the danger of letting go.

Recognition of the peril ran through the debate. Though an amendment by Senator Long (Dem.) of Louisiana, seeking to permit state banks to be taken into the Federal Reserve System by executive order, was voted down, there was more than a little sympathy for the purpose behind the proposal. The fear was obviously in the minds of several Senators that permission to open the banks today, under regulations that might appear to separate the sheep from the goats, would, by reason of that separation, sound the death knell of many a bank.

Vandenberg Voices Alarm. Senator Vandenberg (Rep.), Michigan, expressed this thought in a speech of great vigor. "It seems to me," he said, "that what shall happen to the banking of the nation under the blanket authority which is about to be voted depends entirely upon the hurried judgment of the Comptroller of the Currency as he may undertake to exercise his judgment during the hours of tonight and before tomorrow comes. With greatest respect for the Comptroller and the Treasury, I say it is tragic that the time is now allowed us in which to require that these judgments shall be exercised in the fashion Congress shall desire."

"I should be unwilling to permit exercise of that type of power if it were not, I repeat, for the exigent situation in which we are. I find myself, and even under this impulse I am reluctant to proceed because I cannot escape the feeling that the Comptroller is about to decide tonight what banks in America are solvent and what banks in America are not solvent, and he is about to decide upon the basis of the utterly wrecked market values as they exist on Thursday of this dark week. Under such a rule many an other-

believing completely in the summary liquidation theory upon which it seems chiefly to be built, solely because this critical moment does require a forward march, I shall vote, reluctantly, 'aye'.

Connally Sounds Warning. Senator Connally (Dem.), Texas, sounded an impressive warning: "Public opinion in America today is excited, it is irritated, it is stirred with reference to the banking situation as it has not been stirred in many years. It is in a state of flux, and if the authorities do not act with wisdom and with caution we may be plunged into a situation more dire than the one which is now presented."

"It is important to open the banks, but it is much more important to keep them opened after they are once opened."

All of which helps to explain the President's proclamation of last night declaring that the national emergency still exists and that "it is necessary to take further measures extending beyond March 9."

WOMAN, 58, FOUND HANGED TO WATER PIPE IN BASEMENT

Mrs. Anna Hasselberger Had Been Dependent Over Ill Health, Daughter Says.

The body of Mrs. Anna Hasselberger, 68 years old, was found hanging from a water pipe in the basement of her home at 4263 Botanical avenue this morning by her daughter, Mrs. Anna Faneuf, 4265 Botanical. The daughter said her mother had been despondent because of poor health.

Mrs. Hasselberger apparently had tied a rope around her neck, attached it to the water pipe while standing on a log, and then kicked the log aside. She is survived also by her husband, Peter Hasselberger.

Chilean Volcano Active Again. By the Associated Press.

SALCA, Chile, March 10.—The volcano Quizapu again has become active. Smoke and ashes have been seen coming from the crater.

BUSY BEE CANDIES

Chocolate Pecan Truffles
Brazil Nut Bonbons... and Assorted Chocolates
Very Specially Priced and Packed Together in

1-Lb. 50c 2-Lb. \$1
Box Box

"Sweet-of-the-Week"
© 1932 B. B. C. Co.
Chocolate Bitter Sweets

Large Luscious Creams... Vanilla, Raspberry, Coconut and Orange... in ample coatings of rich dark chocolate. A particularly pleasing combination. 1-pound boxes. 29c

The Cake Box Review

Buttercream Loaf (Coffee Cake) Special... 25c
Chocolate Pecan Cake, Special... 50c
Fresh Coconut Buttercream Layer Cake, Special... 40c
Butter Pretzels... 25c
BUSHY BEE POTATO CHIPS, Special... the pound, 50c

No Candies Like Busy Bee Candies

TRAVEL AND RESORTS

BEST CHICKEN DINNERS IN OZARKS
All You Can Eat, 75c
COMETAL HOTEL
St. Clair, Mo.

NO LIMIT TO THE BARGAINS
In Webster's Greatest
WALL PAPER SALE
CHOICE OF THOUSANDS OF NEW SPRING DESIGNS UNDERPRICED
10 Cents a Roll 7 Cents a Roll 5 Cents a Roll 3 Cents a Roll 1 Cent a Roll
LOW PRICES THAT DEFY ALL COMPETITION
The finest, most beautiful wall papers obtainable. Sold in combination.
WEBSTER'S, 809 N. 7th St.

ROBBED WAITING FOR MAN TO FIX BURGLAR ALARM

Nathan D. Comensky, Wholesale Grocer, Loses \$1456 in Holdup at 1306 O'Fallon Street.

Nathan D. Comensky, wholesale grocer at 1306 O'Fallon street, was robbed of \$1456 last night while awaiting the arrival of a repairman to mend a defective burglar alarm. Comensky was preparing to go home when he discovered the alarm would not operate. He telephoned the Potter Electrical Signal and Manufacturing Co., in the Century Building, to have a man sent out, and sat down at his desk to count the money, preparatory to putting it in the safe.

When he heard a knock at the front door, he drew a newspaper over the money and went to the door, expecting to find the repair man there. Instead, two men, one with a revolver, forced their way in. One guarded the door and the other searched the desk, brushing aside the newspaper and took the money. Warning Comensky to remain in the office, the robbers backed out and escaped. Comensky telephoned police, who arrived simultaneously with the repair man. Amos Coyle, attendant at a gasoline station at 2900 North Taylor avenue, was held up by two men in an automobile who ordered a gallon of gasoline. One drew a revolver and forced Coyle into the office, robbing him of \$14 and an automatic pistol which had been kept in the office.

LEADING DOWNTOWN STORES ACCEPT PAYROLL CHECKS

Will Take Those of Known Customers on Accredited Banks Also.

Downtown stores today accepted payroll checks and checks of known customers on accredited banks, in payment for merchandise purchases, and returned change in cash up to one-fourth or one-third of total for which checks were drawn.

Morton May, president of the Associated Retailers, explained a customer who presented a \$10 check would receive \$3 in cash if the item purchased cost \$7. If it cost only \$2, the customer would receive \$3 in change and a \$5 due bill or credit slip.

SUIT FOR CHRISTIAN HOSPITAL RECEIVER SETTLED BY COUNSEL

Holder of \$500 Bond Under Second Deed of Trust Agrees to Dismissal.

Suit for appointment of a receiver for the Christian Hospital, 4511 North Newstead avenue, was dismissed by stipulation yesterday in Circuit Judge Calhoun's Court by counsel for the hospital and Edward Snyder, holder of a \$500 bond under a second deed of trust.

Snyder was plaintiff in the suit, which has been settled out of court. A similar action filed several weeks before against the hospital by another bondholder also was dismissed shortly after being filed.

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RETAIL FOOD PRICES GO UP AS BANKS ARE NOT REOPENED

Meats, Sugar and Vegetables Jump in Local Stores—Livestock Receipts Down.

Retail grocery and meat market prices went up today because of the banking holiday.

Sugar was up 20 cents the 100 pounds and potatoes had recorded a like increase. Dry beans were up 60 cents a hundredweight. Peas, corn and tomatoes were up roughly five cents the dozen cans and meat of all kinds was about 20 per cent above the levels of last week.

In the East St. Louis livestock market, as at Chicago, receipts today were light and all prices were above the levels of last Friday. Probable shipments were estimated at 30 per cent below the total of last Friday.

H. A. Frell, secretary of the St. Louis Livestock Exchange, ascribed the fall in livestock movements to the news that the bank situation appeared to be clearing up and to the resulting confidence it has given to livestock raisers, now apparently willing to wait for better prices. In early sales this morning prices were 15 to 25 cents the hundredweight above yesterday's prices and veal was 25 cents higher. Cattle and sheep had scored corresponding increases.

Employees of the Mayfair and Lennox hotels received their semi-monthly pay checks today, and these checks were cashed by the management out of currency accumulated during the banking holiday. The hotels, managed by Charles Heiss, have about 450 employees.

Washington University students will be unable to cash checks at the treasurer's office during the banking holiday and faculty members will not be permitted to cash checks for more than \$10. Students living on the campus may obtain credit at the cafeteria.

U. S. REVENUE COLLECTOR EXTENDS OFFICE HOURS

Open Till 5 P. M. Tomorrow; 9 P. M. Monday and Tuesday; Midnight Wednesday.

Collector of Internal Revenue Becker has announced an extension of office hours to accommodate persons making Federal income tax returns.

Tomorrow the office will be open until 5 p. m.; Monday and Tuesday to 9 p. m.; Wednesday, the last day for making a return without penalty, to midnight. Returns must be accompanied by payment of at least one-quarter of the tax. Personal checks will be accepted, Becker said. Failure to make a return results in a penalty of 25 per cent of the amount of the tax, which becomes due in full.

ST. LOUIS POST-DISPATCH

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WERNER & HILTON'S 10-PAY Budget Plan

Permits You to Have the Very Newest Spring Suits & Topcoats

It's a real convenience, especially in these times to be able to budget your clothes so you know exactly how little, each week, you have to set aside to pay for them. We are ready for you and for Spring with a hand-picked selection of suits and topcoats, featuring the most wanted fabrics and models. Come in—we'll show you REAL values!

Spring Suits & Topcoats as Low as \$15.50

OTHERS RANGE UPWARDS TO \$34.50

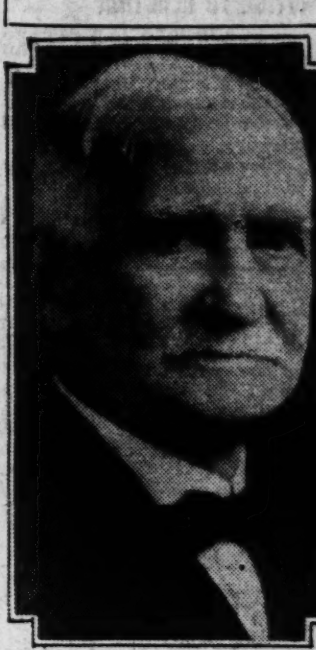
THERE IS ONLY ONE

WERNER & HILTON

WASHINGTON AT EIGHTH

Specializing in Men's Clothes Exclusively for 15 Years

FORMER JUDGE DEAD



WALTER M. ROBINSON.

SAYS E. ST. LOUIS LIGHT CO. COULD PROFIT ON 40 PCT. CUT

Attorney Zully Testifies in Inquiry Into Public Utility Rates.

Light rates in the East St. Louis district supplied by the East St. Louis Light & Power Co. could be reduced 40 per cent and still allow the company a fair return on its investment, Edward C. Zully, East St. Louis attorney, last night told the St. Clair County Supervisors Committee investigating East Side public utility rates.

Zully said he based his statement on a petition presented for presentation to the Illinois Public Utility Commission by the Landowne Improvement Association of East St. Louis.

Ralph Toensfeldt, former chief engineer of St. Louis and now city engineer of Mascoutah, Ill., where the city has owned its lighting plant since 1912, told the committee that Mascoutah was able to reduce its rate 25 per cent in January and February. He quoted statistics showing that other St. Clair County rates were almost double the Mascoutah rate, and that Dupon, Ill., "at the door of the Cahokia plant" the rate was highest.

SECOND SHOTGUN SHELL MAILED TO ROOSEVELT

Postal Inspectors Attempt to Trace Sender of Package Intercepted at Watertown, N. Y.

By the Associated Press.

WATERTOWN, N. Y., March 10.—Postoffice inspectors are attempting today to trace the sender of a second package containing a shotgun shell addressed to President Roosevelt, intercepted in the Watertown Postoffice Monday night.

The parcel was described as similar in most respects to that sent from Watertown to the President soon after the attempted assassination of Roosevelt last month.

\$2,000,000 for Boston Payrolls. By the Associated Press.

BOSTON, March 10.—Banks of the Boston Clearing House Association, acting under regulations permitting withdrawals for payroll purposes, has made up payroll payments totaling about \$2,000,000 for distribution by Saturday. Payroll payments in Massachusetts are limited to a maximum of \$25 an employee.

WALTOUR M. ROBINSON, EX-JUDGE, DIES AT 82

Member of Missouri Supreme Court From 1895 to 1905.

Waltour M. Robinson, former Chief Justice of the Missouri Supreme Court, and one of the first Republicans elected to State office in Missouri since Reconstruction days, died today at his home, 5143 Westminster place, from the effect of a recent paralytic stroke. He was 82 years old.

Judge Robinson's 10-year term on the Supreme bench was from 1895 to 1905. He was elected at the off-year election of 1894, with two other Republican candidates for State office, Joseph Flory for Railroad Commissioner and John R. Kirk for State Superintendent of Schools.

He was a resident of Webb City, Jasper County, and a Circuit Judge, at the time of his election to the Supreme Court. He was Chief Justice for the last two years of his term. After leaving the bench, he resided in Jefferson City until 1915, and thereafter lived in St. Louis.

He is survived by his widow, formerly Miss Jennie Reynolds, and by a son, Ralph Robinson of 5834 Westminster place. A daughter died in 1915.

The funeral will be held at the Baptist Church in Jefferson City at 2 p. m. tomorrow, and burial will be at Jefferson City.

Judge Robinson was born near Paris, Monroe County, and was educated at William Jewell College, Liberty, and in Union College of Law, Chicago, from which he graduated in 1876. He began practice in Webb City in January, 1877.

He was an able speaker and a vigorous campaigner, and in a period when the Democratic party dominated the State, he was elected twice Republican Prosecuting Attorney of Jasper County, City Attorney of Webb City, and in 1892 Circuit Judge. His election to the Supreme Court, with the two others elected to State office at the same time, was hailed by the Republicans as the beginning of a new political era in Missouri. But two years later, in 1896, the free silver movement swept Missouri back into the Democratic column. No more Republicans were elected to State office until 1904, when Theodore Roosevelt won the State's electoral vote, and the Republican State ticket was elected, except that Folger, a Democrat, was elected Governor.

WALTOUR M. ROBINSON, EX-JUDGE, DIES AT 82

Member of Missouri Supreme Court From 1895 to 1905.

Waltour M. Robinson, former Chief Justice of the Missouri Supreme Court, and one of the first Republicans elected to State office in Missouri since Reconstruction days, died today at his home, 5143 Westminster place, from the effect of a recent paralytic stroke. He was 82 years old.

Judge Robinson's 10-year term on the Supreme bench was from 1895 to 1905. He was elected at the off-year election of 1894, with two other Republican candidates for State office, Joseph Flory for Railroad Commissioner and John R. Kirk for State Superintendent of Schools.

He was a resident of Webb City, Jasper County, and a Circuit Judge, at the time of his election to the Supreme Court. He was Chief Justice for the last two years of his term. After leaving the bench, he resided in Jefferson City until 1915, and thereafter lived in St. Louis.

He is survived by his widow, formerly Miss Jennie Reynolds, and by a son, Ralph Robinson of 5834 Westminster place. A daughter died in 1915.

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GOOD FOR LESS

Superb quality, made on White Gold filled frames. Perfectly fitted frames. By Dr. Miller.

50c a Week

GRADWOHL JEWELRY CO.
621 23 LOCUST ST.
At Sign of Big Clock

WERNER & HILTON'S 10-PAY Budget Plan

Permits You to Have the Very Newest Spring Suits & Topcoats

It's a real convenience, especially in these times to be able to budget your clothes so you know exactly how little, each week, you have to set aside to pay for them. We are ready for you and for Spring with a hand-picked selection of suits and topcoats, featuring the most wanted fabrics and models. Come in—we'll show you REAL values!

Spring Suits & Topcoats as Low as \$15.50

OTHERS RANGE UPWARDS TO \$34.50

THERE IS ONLY ONE

WERNER & HILTON

WASHINGTON AT EIGHTH

Specializing in Men's Clothes Exclusively for 15 Years

It's a real convenience, especially in these times to be able to budget your clothes so you know exactly how little, each week, you have to set aside to pay for them. We are ready for you and for Spring with a hand-picked selection of suits and topcoats, featuring the most wanted fabrics and models. Come in—we'll show you REAL values!

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OTHERS RANGE UPWARDS TO \$34.50

THERE IS ONLY ONE

WERNER & HILTON

WASHINGTON AT EIGHTH

Specializing in Men's Clothes Exclusively for 15 Years

PAGE 4A CITY LIGHTING PLANT URGED ON ST. CHARLES

C. D. Thompson, Chicago, Advises Voters to Support Proposal Tomorrow.

An audience of 1000 at St. Charles High School last night heard Carl D. Thompson of Chicago, secretary of the Public Ownership League, speak in support of the proposal for a municipal electric light and power plant upon which St. Charles will vote tomorrow.

Thompson praised the determination of the City Council and the Mayor in submitting the proposition a second time after it was defeated by a narrow margin in January. The proposition, for a \$300,000 bond issue, requires a two-thirds majority for passage.

"Electricity is the key to the progress of civilization and prosperity," Thompson said, "and government must control that key. This is one of the most important questions you will ever be called on to settle."

He gave reasons for adopting municipal ownership.

It was in line with American tradition, he said, citing government operation of the postal system and of educational facilities. He said 7853 cities in the United States owned their waterworks, 2680 their light plants and 200 their gas plants.

Another reason was that the municipality could borrow money at lower rates than could a private corporation. The difference would pay for a plant in 25 years.

The municipality paid off its capital debt and then could reduce rates accordingly, Thompson said, while private corporations constantly increased their capital structure, adding to the interest burden.

Public ownership avoided the evils of inflation and vested stock, the issuance of securities based on fictitious values, he declared. He cited finding of the Federal Trade Commission of millions of dollars of "write-ups" in utility valuations as a basis for security issues.

He told how many publicly owned utilities had used their earnings, first to pay for the original plant, usually completing such payment in five to 15 years, and then to pay for extensions without incurring new indebtedness, and how in many cities, especially since the depression, earnings had been used to keep schools open, for relief and for other public purposes.

Daniel C. Rogers of Fayette, Mo., counsel of the Missouri Association of Municipal Utilities, will address a mass meeting tonight at the St. Charles Knights of Columbus Building, closing the campaign.

Mrs. Mary Douglas Dies.

Mrs. Mary Josephine Douglas, mother of the Rev. James I. Douglas, pastor of St. Ann's Shrine, Whittier and Page avenues, died yesterday at her home in Monroe City, Mo., of heart disease. She was 67 years old. Father Douglas had been with her for the last two weeks.

UNIVERSAL CO., 1014 Olive

SALE! RADIO TUBES

RCA LICENSED

Type 232 29c
Type 233 29c
Type 1250A 29c
Type 1251 29c
Type 234 29c

TUBES TESTED FREE

\$2.50 Short Wave ADAPTER 69c

NEW MIDGET RADIO COMPLETE \$7.95

With Tubes NEW 1933 Midget using 87-50 triode superphonic tubes. Distance, super-tone, Police calls, etc. Complete \$10.95

RADIO CONSOLES \$14.95

Phono, Amplifier, Kent, Crowder, RCA and others. Choice.

OPEN EVENINGS TILL 9

UNIVERSAL CO. 1014 OLIVE

We Give Eagle Stamps

Saturday Specials!

The Combination Last

Men's Comfort Dress High Shoes or Oxfords

Walk in stylish comfort . . . these perfect fitting Shoes are as comfortable to start with as an old pair . . . and their high quality and superior workmanship make them outstanding values.

Choice of 20 Styles
Tip or Plain Toe

Built-In Steel Arches

Sizes 5 1/2 to 12

\$5 Values

\$3.50

HAZEL TAN or BLACK KID

Manhattan FOOT POWDER 25c Value Can 9c

C.E. Williams

SIXTH and FRANKLIN

Quality Shoes for All the Family

ROLLINS' Men's 10c Fancy Hose 25c

NOTICE TO ELECTION JUDGES AND CLERKS

THE Election Board has issued the following instructions to election judges and clerks:

"The newspapers of this city have arranged as usual to compile the returns of the election in the basement of the Board of Election Commissioners Building, 208 South Twelfth boulevard, so the public will be furnished with the result without waiting for the official count.

"The police officers stationed at all the polling places have been supplied with blanks on which the returns should be copied as soon as they are completed. These blanks should be signed by the judges and turned over to the police officers for prompt delivery."

PRIMARY TURNOUT INDICATES TOTAL POLL OF 200,000

Continued From Page One.

some money; I wanted to vote for Duggan," Jones was quoted by Waschter as having told the precinct officials, after the ballot was marked for him.

Two Negro Women Complain.

Two Negro women, taken to the Circuit Attorney's office by a Duggan representative, reported that a Democratic official in the Ninth Precinct, Fourth Ward, put ballots in the box for them without letting them see how the slips were marked. They had said in the polling place, at 1134 North Nineteenth street, that they wanted to vote for Duggan. The women, who said they were Bertha Williams and Caroline Williams, not related, both of 1618A Biddle street, described the official to Circuit Attorney Miller and made affidavits about what happened. Miller sent a detective back with them and the official was required by the police to furnish \$500 bond pending an inquiry. Various minor complaints of irregularities received by the Election Board from Duggan headquarters proved groundless, Waschter announced.

Walter J. G. Neun, president of the Board of Aldermen since 1923, and Alderman John Neu Jr. of the Thirteenth Ward are the candidates for the Republican nomination for Mayor. Neun believes the Republican vote will be about 90,000 and that he will get 85,000.

Bernard F. Dickmann, president of the Real Estate Exchange and treasurer of the Democratic State Committee, and Jerome F. Duggan, lawyer and American Legion leader, have been regarded as leading among the five Democrats running for Mayor. Each claims victory. Duggan, whose independent strength has surprised politicians, asserts he will defeat Dickmann by 20,000 votes in a Democratic poll of 80,000. Dickmann and his supporters predict a 2 to 1 plurality for him. Duggan's friends believe a heavy vote will help his chance of success. Politicians did not anticipate that many Republicans would enter the Democratic primary, as had been suggested at one time.

The other Democratic candidates for Mayor are: Charles J. Baker, real estate salesman, who has led opposition to street widenings; Oscar Stein, grocer, and O. H. Brooks Jr., real estate appraiser.

Louis Nolte, Comptroller since 1917, is unopposed for renomination on the Republican ticket. Three Republican Aldermen seeking reelection also are unopposed. They are: Edward W. Wieha, Fifth Ward; Thomas E. Watts, Seventeenth, and A. H. Niederluecke, Nineteenth. There are 27 Republicans in all running for the 11 other aldermanic nominations. Aldermen represent wards but are elected at large.

Five Democrats are running for Comptroller—William F. Baumann, William Stone Madden, J. Rhey McCord, David D. Israel and Edward T. McFarland. Machine support is divided largely between Baumann, wholesale furniture dealer, and Madden, former investment banker and brother of Sheriff Madden.

There are 96 Democrats on the aldermanic ticket for 14 nominations, the number varying from four to 11 to a ward. Voters must call for either a Democratic or Republican ballot and scratch names of candidates for whom they do not wish to vote.

SONNENFELD'S Is Headquarters for Spring COATS and SUITS

We Invite You to Say CHARGE IT at Sonnenfeld's. If You Haven't a Charge Account . . . OPEN ONE SATURDAY! Come and BUY Your Spring Needs at These Accessible Prices

Junior-Deb Coats and Suits

\$10.75

Sizes 11 to 17



Fox Tail Cuff Suit

with the smart double-breasted look and scarf collar. Also smart tailored Suits.

(Second Floor)

Misses', Women's Coats and Suits

\$16.75

Sizes 12 to 44



Wolf Armhole Coat Is New

You'll adore it . . . so young and flattering! Also Cape and cuff Coats.

(Third Floor)

Finer Furs on Coats and Suits

\$29.75

Sizes 12 to 44



Suit With White Ermine

Also with Grey Kid. A gorgeous fur top sleeve Suit that you'll want!

(Third Floor)

Blouses or Skirts

\$1.98



Silk Crepes, Taffetas, Prints in light or dark colors. Skirts of Spring Woolens in all wanted colors.

(First Floor)

Let's Go PASTEL Print or Solid

\$5.98

Sizes 12 to 20
Sizes 11 to 17



Jr. Deb Shop Second Floor

Misses' Shop Fourth Floor

Dresses are the bright side of the Spring picture . . . particularly these colorful Prints and Pastels. A grand collection awaits you. Sizes 12 to 20.

Wear Genuine WATERSNAKES

\$3.95

With Every Costume You Own!



Pumps Oxfords Straps

Such beautifully marked genuine Watersnakes at this price are quite interesting values! In Gray or Beige . . . they're the perfect Shoe to wear with all Spring fashions. 3 to 8, AAA to C.

(First Floor)

The \$5 Hat Shop Sparkles With Style!

\$5

St. Louis' Most Complete Collection of Straw and Straw Fabric Hats at . . .



You'll glory in the new Hats that just came tramping into the \$5 Hat Shop. They're so terribly chic with their heightened crowns . . . but shallow look! Turbans, Sailors, Brims, Fes in Straws and Fabrics. All head sizes.

(55 Hat Shop—Second Floor)

Silk-Top Chiffons

2 Pairs

for . . . \$1



We simply HAD to get more of these marvelous values! They're gorgeous sheer chiffons in all the Spring shades and women rave about their wearing qualities.

(First Floor)

These Silk Five Impor

- ★ Patented Tinted "Twin-Tone" Non-Shiftable Lace.
- ★ Patented Strap-Hanger - Strap-Up Straps.
- ★ Adjustable Buckles
- ★ Genuine "Peau de Velour" (skin of velvet) All Silk.
- ★ Five Distinctive Styles; Straight and V-Top.

\$1.98

Made to Sell for \$2.98

Every one is perfectly tailored to "form-fit" and tiny darts make the V-top fit brassiere fashion. The velvety beauty of the "Peau de Velour" is enhanced by the application of "twin-tone" lace that has a handmade look. Sizes 32 to 44 available.

In Turkish Gold, Sundown and White

Listerine Tooth Paste

The regulation size tubes of this nationally known brand of Tooth Paste, now . . . 2 for 37c (Collectories—Street Floor.)

Girls' Spring Wash Frocks

One glance tells you they are finer types of Wash Frocks . . . in striped pique, gingham, colorful printed broadcloth; sizes 7 to 16 . . . \$1.39 (Third Floor.)



...They're ...They're

—and That's a Fact

\$5

Trust the Moderns the Spring vogue for V this smart collection of result! Their lovely perfectly with Spring wisely choose them for

The Crep



Modernette Foutiste, elastic and

For Telephone Shopping Service—Call Central 6500

STIX, BAER & FULLER

GRAND-LEADER

Girls' Spring Wash Frocks

One glance tells you they are finer types of Wash Frocks... in striped pique, ginghams, colorful printed broadcloths; sizes 7 to 16... **\$1.39** (Third Floor.)

New Suede Jackets

So colorful... so smart. Five styles, some unlined, others lined with cotton or terry; perfect for Spring sports costumes... **\$5.98** (Sports Shop—Third Fl.)



**...They're Watersnake!
...They're Modernettes!**

—and That's a Fashion-and-Value Merger at

\$5.00

Trust the Modernette Shop to make the most of the Spring vogue for Watersnake Footwear... with this smart collection of Oxford ties and pumps as the result! Their lovely beige and gray colorings blend perfectly with Spring costume shades... and you'll wisely choose them for your Spring costumes! (Second Floor.)

The Crepe Hat...

...Is Given Special Attention in the Modernette Shop

\$5

Here's ONE result of this special interest in Crepe Hats... a little, little fez that flaunts a veil and a brilliant clip, and looks as if it had been smoked. Others of stitched crepe... in turban, sailor, and fez modes, are ready for you Saturday. (Modernette Shop—Third Floor.)

Modernette Foundations of novelty baste, elastic and lace. Low in back. **\$3.50** (Corset Salon—Second Floor.)

These Silk Slips Boast Five Important Features

- ★ Patented Tinted "Twin-Tone" Non-Shiftable Lace.
- ★ Patented Strap-Hanger - Stay-Up Straps.
- ★ Adjustable Buckles.
- ★ Genuine "Peau de Velour" (skin of velvet) All Silk.
- ★ Five Distinctive Styles; Straight and V-Top.

\$1.98

Made to Sell for \$2.98

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In Turkish Gold, Sundown and White (Second Floor and Thrift Avenue.)

Listerine Tooth Paste

The regulation size tubes of this nationally known brand of Tooth Paste, now... **2 for 37c** (Toiletries—Street Floor.)

Assorted Sample Laces

Cotton Laces, Silk Laces, Novelty Laces and numerous other types in lengths from 1 to 10 yards. Choice at yard... **5c** (Street Floor.)

Fine Prepared Foods

Buy Them in Our Delicacy Shop at Low Prices

American Lady Red Raspberries

No. 2 Size Cans

2 for 29c

These delicious Red Raspberries prepared in rich heavy syrup will make a tempting dessert.

Baked Beans

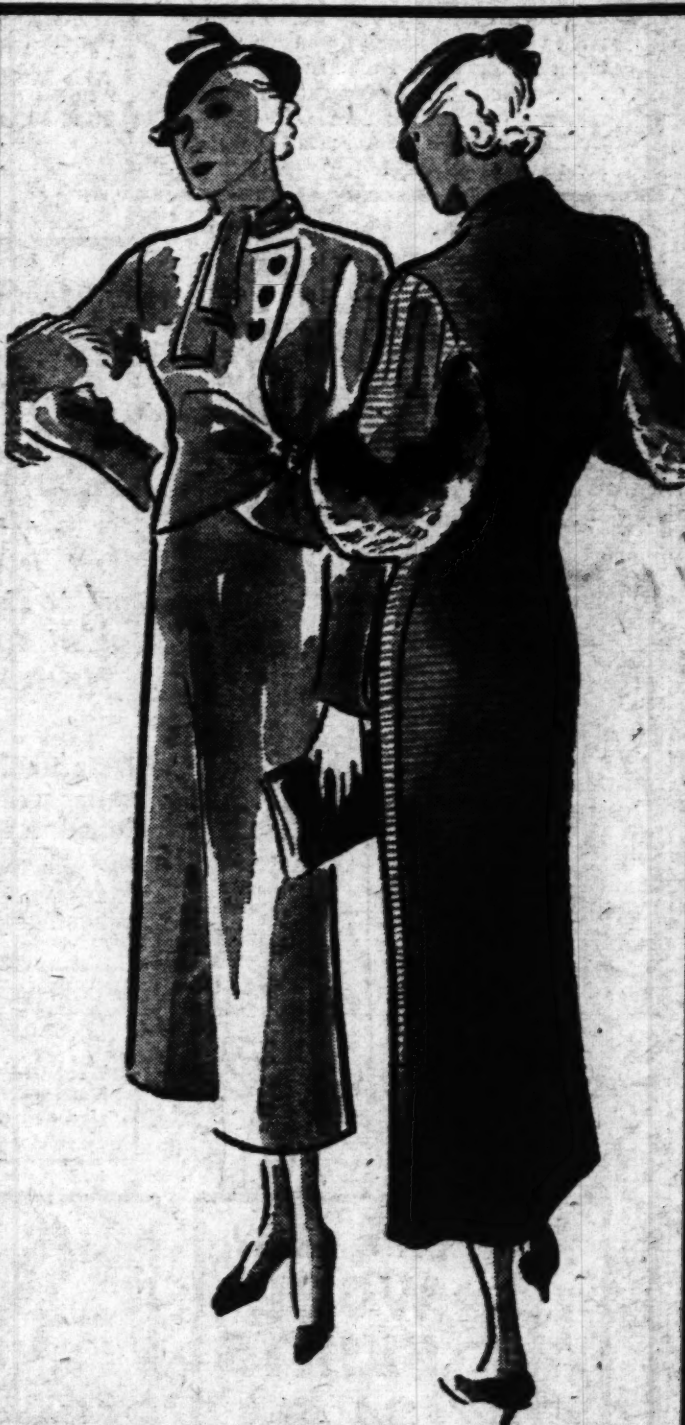
The popular Prudence brand of Boston Baked Beans prepared with pork. In 1-lb. 12-oz. cans... **2 for 35c**

Chinese Maid Chop Suey Vegetables, can... **29c**
Chinese Maid Chow Mein Noodles, can... **19c**
Chinese Maid Bean Sprouts, can... **15c**
Chinese Maid Chop Suey Soy Sauce, bottle... **15c**
Crosse & Blackwell's English Jams, jar... **20c**, 3 for 79c
Delicacy Shop Preserves, all flavors, 36-oz. jar... **29c**
Heinz Boston Baked Beans, with Pork, can... **9c** and **13c**
Cassini's Boneless Sardines, 8-oz. cans... **3 for 25c** (Street Floor.)



Marmalade

You'll make a hit with your family if you serve this Crosse & Blackwell brand of pure Orange Marmalade... jar... **21c**



Saturday Is the Day to Settle Those Important Fashion-Questions... With

SPRING SUITS

\$16.75

SPRING COATS

\$25

Mannish fabrics and fine tailoring vie with soft fabrics, puffed sleeves, and fur trimmings in these Suits... Capes, fitted jackets, and box coats, provide a style for everyone.

Detachable capes... often banded deeply with fur... make this year's Coats doubly practical and attractive! Others with fur revers, scarfs, collars, pique touches, tuckings, etc.

Sizes for Misses and Women... Third Floor

Interesting Jig Saw Puzzles

You'll find real entertainment in the solving of the new Puzzles. Of heavy cardboard or 3-ply basswood with interlocking borders. Choice at... **25c** (Stationery—Street Floor.)

Powder Puff Printed Muslin

Soft and light as a powder puff, with a permanent chalky dull finish. In new designs and colorings. 36 inches. Yard... **39c** (Second Floor.)



DRAM SALE OF PERFUME

Actual Size of Bottle

Ciro's Surrender, dr... **\$1.65**
D'Orsay's Le Dandy, dr... **83c**
Lubin's L'Ocean Bleu, dr... **83c**
Hudnut's Gemey, dr... **42c**
Bourjois Evening in Paris, dr... **55c**
Coty's Parfums at Twilight, dr... **81c**
Le Grand's Breath of Spring, dr... **\$1.40**
Chanel's Gardenia, No. 5, dr... **\$1.40**
Lucian LeLong's J-N, dr... **\$1.25**
Caron's Black Narcisse, L'Infini, dr... **75c**
Coty's Chevalier de la Nuit, dr... **85c**
Guerlain's Shalimar, dr... **\$1.40**
Rogiet's Gardenia, Jasmin, Muguet, Cevofee, dr... **65c**
Coty's L'Origan, L'Aimant, Chypre, Paris, dr... **42c**
Hudnut's Lily of the Valley, Narcisse, dr... **28c**
Conquest Gardenia, 5:30, 8:30, 12:30, dr... **81c**
Roger & Gallet's Jade, Peau d'Espagne, dr... **42c**
De Seigner's Sweet Magnolia, Honeyviolet, dr... **\$1.25**
L'Occident's Brunette, Fleuve Bleu, dr... **\$1.25**
D'Orsay's Comtesse D'Orsay, Fleur de France, dr... **45c**
Gabilla's Mon Cheri, Lilas, Mimosa, Muguet, dr... **63c**
Lubin's Secret Garden, Chypre, Muguet, dr... **50c** (Perfume Shop—Street Floor.)

For Telephone Shopping Service—Call Central 6500

An Outstanding Value!

JUNIOR COAT and SUIT
(To Match)

\$9.98

BLUE CHEVIOTS AND PATTERNS

A Rugby Junior Suit (coat and shorts) of excellent all-wool material, and a carefully tailored topcoat of the same material. Sizes of both are from 4 to 10 years. Buy them now for Easter! (Boys' Own Store—Fourth Floor.)

Tom Sawyer Boys' Shirts

75c

Tailored of Sanforized-shrink and vat-dyed broadcloth in white and plain colors. Collar-attached and sport styles are included.

Boys' Cricket Style Sweaters

\$1.98

These are made of pure, soft, wool yarns with double elbows and reinforced shoulders. V-neck style. Brown, green, blue. (Boys' Own Store—Fourth Floor.)

We Know You Want to Economize...

We Also Know You Need New Clothes... So, in These

Worsted & Tweed SPRING SUITS

We Offer the Perfect Solution to Your Problem at

\$17

Extra Trousers, \$4

The "perfect solution" because by selecting from this group you are assured of quality, workmanship and styling that conform to our high standards. Single and double breasted—all celanese lined. Plenty of smart tweeds for young men—patch pocket sport models. With slacks or regular trousers.

Spring Topcoats \$18.50

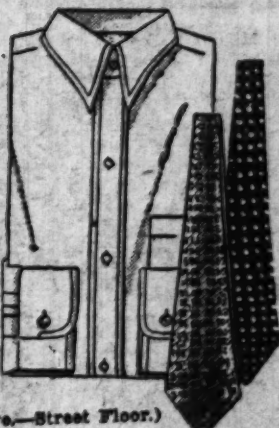
One of these will fit right into your economy budget and we promise you'll get a lot of "comps" on your good-looking new Coat... worsted backs, tweeds and pelairs. (Men's Store—Fourth Floor.)

Yes, GOOD Broadcloth Shirts for Men

Can Be Bought Here for Only

79c

By "good," we mean fast colors, preshrunk fabrics, generous proportions and workmanship not often found in low-priced garments... white and plain colors. Sizes 14 to 17. (Men's Store and Thrift Ave.—Street Floor.)



The New Ties Are Prints

50c

They're colorful but not too colorful for men of good taste, they're handmade and they're wool-lined—that's value for you! Make the most of it.

Sheer Lisle Socks Are Durable

25c

And, as you see, priced for economy. To clinch the bargain they have double heels, toes and soles. (Men's Store—Street Floor.)

Folding All-Metal Cot Beds

\$2.99

As Comfortable as a Bed—With All the Conveniences of a Cot—Priced Low at

We call them 'Cot Beds' because they combine the best features of each. The metal frame folds to the size of a bridge table, and the strong duck bed is reinforced with metal edges. Thirty-six resilient helical springs connecting the bed to the frame afford comfort.



Tufted Cotton Mattress, \$1.95

These sturdy and comfortable Mattresses are made to fit the cots, and have extensive covering. (Sporting Goods—Fourth Floor.)

Regular \$2.95 Electric Heaters

Large 13-inch size, with aluminum-plated reflector. Fully guaranteed element with wired and plug... **\$1.95** (Fifth Fl. & Thrift Ave.)

Women's Linen Handkerchiefs

Large size, sheer Linen Handkerchiefs in white with hand-rolled hems or printed designs, or white with colored borders... **10c** (Handkerchiefs & Thrift Ave.)

Infants' Philippine Dresses

Delightful little handmade and hand-embroidered Dresses of beautiful quality material. With collars or in embroidered yokes... **79c** (Infants' Wear—Second Floor.)

For Telephone Shopping Service, Call Central 6500

See Our Downstairs Store Announcement on Following Page

Cunningham's

419 North Sixth Street



Suits

... with swirls of fluffy
Fox or perky little revers
of sleek galyak are broad-
shouldered, slim-hipped
and exceedingly flattering.

\$16⁵⁰ and \$25
Others \$10.75 to \$39.50



Sizes 11 to 19 12 to 20

The Post-Dispatch offers readers a far larger number of rooms for rent than are listed in all the other St. Louis newspapers combined. It is the recognized renting medium in St. Louis.

U. S. TO CIRCULATE OVER TWO BILLION IN NEW CURRENCY

'When' and 'How' Are
Points Still to Be Determined by Officials—Most
of Scrip Plans Dropped.

By the Associated Press.
WASHINGTON, March 10.—When and how much new currency will be spread through the country were among the paramount questions today for which Treasury officials yet lacked definite answers. The "when," however, was one of the reasons President Roosevelt extended the banking holiday. The new money will be available when the banks reopen.

"How much" depended entirely upon the amount of Government obligations, drafts, bills of exchange and bankers' acceptances traded by the 12 Federal Reserve Banks for the new currency.

The Bureau of Engraving has been working 24 hours a day turning out the new money. Even before the passage of the law under which it will flow into the American pocketbook, the new legal tender, carrying the backing of the United States Government, was being printed.

More Than Two Billion. Without doubt, the amount finally issued and put forward will be more than \$2,000,000,000. The Federal Reserve system will be the agency by which it will be started on its mission.

With this new money circulating, the early plans of many clearing houses to issue scrip have been, for the most part, shelved. Some cities,

however, not waiting for the expiration of the bank holiday to start commercial life anew, are finding scrip a local benefit.

The speed with which the administration has acted has been taken as an indication that the new currency will be available at the 12 Federal Reserve banks of the country for issuance when the bank holiday is lifted. More than likely, it will be less than a week before the new money is in circulation.

Five Distinct Classes. The present paper currency circulating media is composed of five distinct classes—gold and silver certificates, greenbacks, Federal Reserve notes, national bank notes and Federal Reserve bank notes.

Paper "gold certificates" and "silver certificates" represent actual gold coin or bullion, and actual silver dollars, respectively, held in the Treasury of the United States for their redemption on demand.

"Greenbacks" is the popular name for United States notes which are definitely limited, against which is held an actual gold reserve of approximately 43 per cent, and a small balance of Treasury notes of 1890, which are now canceled and retired as rapidly as presented. Another name for greenbacks is "legal tenders."

Federal Reserve notes are the most common form of paper currency in use. They are an elastic currency, issued at the discretion of the Federal Reserve Board by Federal Reserve agents to Federal Reserve banks on collateral security equal in amount to the notes issued, in the form of gold or gold certificates, or eligible paper (notes, drafts, bills of exchange, or acceptances arising out of actual commercial transactions as defined by the Federal Reserve act) or Government bonds.

40 Per Cent Gold Reserve. Each bank is required to maintain a gold reserve of not less than 40 per cent, against its notes in circulation. These notes are obligations of the United States and are redeemable in gold, on demand, at the Treasury, or in gold or lawful money at any Federal Reserve bank. Federal Reserve notes are retired when surrendered to the Federal Reserve agents through which issued, when collateral security is released.

National bank notes may be issued by any national bank on deposit with the Treasurer of the United States of bonds bearing the circulation privilege, in an amount not to exceed the face value of the bonds so deposited nor the amount of the paid in capital stock of the bank. These notes are obligations of the issuing bank and are redeemable on demand, in lawful money, by the Treasurer of the United States and by the issuing bank.

Federal Reserve bank notes are issuable by any Federal Reserve bank, identical in all their attributes with national bank notes, except that the amount issuable is not limited to the paid in capital stock of the bank. Only a small amount of these notes is outstanding.

"Money in Circulation." The phrase "money in circulation" applies to that part of the total money not held by the Treasury and the Federal Reserve banks, and includes money held by the commercial banks, as well as money held by individuals in doctored for hand-to-hand transactions.

A comparatively small amount of money actually is required for such transactions because of the use of bank checks against deposit credits for business operations.

An increase in circulation, except at seasonal periods, usually reflects an increase in hoarding, but the recent heavy gains have been augmented by a virtual restriction to a currency basis in business transactions, due to paralyzed banking conditions.

What Legal Tender Is. "Lawful money" is defined by the Treasury as legal tender. Similarly, legal tender is a quality given a circulating medium by Congress, and possessing this quality, it becomes lawful money.

Legal tender is money which a debtor may legally require his creditor to accept in payment of a debt, in the absence of any special agreement in the contract or obligation itself.

Not all kinds of money possess legal tender qualities, yet all kinds circulate freely at par and are convertible into standard money.

HELD UP IN BAKERY



By a Post-Dispatch Staff Photographer.
MISS MARIAN FRISCH.
MISS FRISCH was robbed in a bakery operated by her father, William Frisch, 333 St. Louis avenue, at 6:50 a. m. today. An armed man took \$5 from the cash register.

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Five Distinct Classes. The present paper currency circulating media is composed of five distinct classes—gold and silver certificates, greenbacks, Federal Reserve notes, national bank notes and Federal Reserve bank notes.

Paper "gold certificates" and "silver certificates" represent actual gold coin or bullion, and actual silver dollars, respectively, held in the Treasury of the United States for their redemption on demand.

"Greenbacks" is the popular name for United States notes which are definitely limited, against which is held an actual gold reserve of approximately 43 per cent, and a small balance of Treasury notes of 1890, which are now canceled and retired as rapidly as presented. Another name for greenbacks is "legal tenders."

Federal Reserve notes are the most common form of paper currency in use. They are an elastic currency, issued at the discretion of the Federal Reserve Board by Federal Reserve agents to Federal Reserve banks on collateral security equal in amount to the notes issued, in the form of gold or gold certificates, or eligible paper (notes, drafts, bills of exchange, or acceptances arising out of actual commercial transactions as defined by the Federal Reserve act) or Government bonds.

40 Per Cent Gold Reserve. Each bank is required to maintain a gold reserve of not less than 40 per cent, against its notes in circulation. These notes are obligations of the United States and are redeemable in gold, on demand, at the Treasury, or in gold or lawful money at any Federal Reserve bank. Federal Reserve notes are retired when surrendered to the Federal Reserve agents through which issued, when collateral security is released.

National bank notes may be issued by any national bank on deposit with the Treasurer of the United States of bonds bearing the circulation privilege, in an amount not to exceed the face value of the bonds so deposited nor the amount of the paid in capital stock of the bank. These notes are obligations of the issuing bank and are redeemable on demand, in lawful money, by the Treasurer of the United States and by the issuing bank.

Federal Reserve bank notes are issuable by any Federal Reserve bank, identical in all their attributes with national bank notes, except that the amount issuable is not limited to the paid in capital stock of the bank. Only a small amount of these notes is outstanding.

"Money in Circulation." The phrase "money in circulation" applies to that part of the total money not held by the Treasury and the Federal Reserve banks, and includes money held by the commercial banks, as well as money held by individuals in doctored for hand-to-hand transactions.

A comparatively small amount of money actually is required for such transactions because of the use of bank checks against deposit credits for business operations.

An increase in circulation, except at seasonal periods, usually reflects an increase in hoarding, but the recent heavy gains have been augmented by a virtual restriction to a currency basis in business transactions, due to paralyzed banking conditions.

What Legal Tender Is. "Lawful money" is defined by the Treasury as legal tender. Similarly, legal tender is a quality given a circulating medium by Congress, and possessing this quality, it becomes lawful money.

Legal tender is money which a debtor may legally require his creditor to accept in payment of a debt, in the absence of any special agreement in the contract or obligation itself.

Not all kinds of money possess legal tender qualities, yet all kinds circulate freely at par and are convertible into standard money.

STIX, BAER & FULLER GRAND-LEADER DOWNSTAIRS STORE



Dull or Shiny—
Smooth or Rough
Straws in the
Smartest Styles

\$2.69

Whether your new Spring costume be tailored or dressy, you'll find hats to go with either type. Small shapes with veils . . . brims that turn up on the side or back-down in the front . . . sailors . . . turbans. Colorful flower or self-trims. Of course, Spring's newest colors, and the popular navy and black.



SQUIRREL . . WOLF . . FOX . . MOLE
FITCH AND KIDSKIN TRIMMED

Spring Coats

Also the Popular Plain Styles
and Sports Types—All Look
Much More Expensive Than

\$16

Detachable capes . . fur cuffs . . Victorian sleeves . . novel collar treatments, these are just a few of the many smart details found in these Coats. Developed in matelasse, wool crepe and novelty sports fabrics. All nicely silk lined. In the popular NAVY . . DAWN BLUE . . GRAY . . BEIGE . . BLACK. Sizes for juniors, misses, women and larger women.

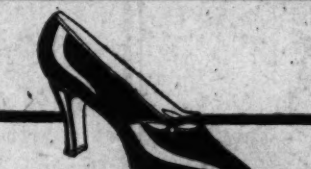
2 & 3 Pc. Spring Suits **\$10**

Wool Crepes and Sports Fabrics in the desired navy, black and colors . . also tweed mixtures. Fur trimmed and tailored. Sizes for misses and women . . .

Women's New WOOL SKIRTS

\$1.94

Flared, pleated and gored styles; flannel, diagonal, senta crepe, and wool crepe. Beige, gray, green, blue, red, navy and black. Sizes 26 to 32. New Butterfly and Puffed Sleeved Sweaters . . . \$1. New Sheer Blouses at . . . \$5.95



Choose This Smart
New "Corliss"
PUMP
In Blue or Black
\$2.95

A trim Pump that is equally smart with tailored or dressy costume. This is just one of the many smart styles in our Corliss group. Others in smart tie and sandal types. Sizes 4 to 8 1/2.



Extra Child's Ankle Socks

10c

Solid Colors or With Fancy Cuffs. Great values! Rayon, lisle, or rayon plated over lisle. Some are mesh. In white, beige, blue, pink and canary. All have reinforced heels and toes. Sizes 5 to 10.

Girls' Spring COATS and Sets

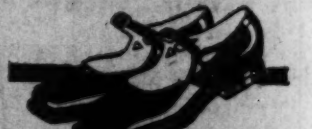
\$5.95

Youthful styles with smart drop shoulders . . belted and have pockets. Developed in polo, tweed and crepe—in the popular new Spring colors. Sizes 7 to 14.

Corsetalls

\$2

Stylish with cup form bust of net lined lace or swan; elastic panels in sides. Also a style for the heavier type figure—has well boned inside belts, elastic or fancy tape shoulder straps. Sizes 32 to 48.



Child's Tri-Tan LEATHER SOLE SHOES, \$1.95

Soles Guaranteed to Outwear the Uppers. Styles for school or dress wear—patent leather, black and tan alskains. Strongly constructed—have waterproof bottoms, guaranteed counters, no tacks, wires or staples. Sizes 8 1/2 to 2—combination last in all widths.

See Our Other Announcement on Preceding Page

MAIL ORDERS FILLED

BARGAINS Every Day At STAR SQUARE
A ST. LOUIS INSTITUTION

50 FT. GARDEN HOSE WITH COUPLINGS **\$1.79**

New 1933 GENERAL RADIO **\$12.95**
COMPLETE WITH RCA TUBES, DYNAMIC SPEAKER, TONE CONTROL

EMERSON AC-DC RADIO **\$17.95**
COMPLETE CAN BE USED AS AN AUTO RADIO

1.25 RADIO MICROPHONE **59c**

POLICE SHORT WAVE ADAPTER **69c**

SAVE ON GENUINE RCA & CUNNINGHAM RADIO TUBES

201	...	600	335	...	\$1.12
225	...	640	224A	...	\$1.05
227	...	700	245	...	95c
280	...	670	113	...	97c
271	...	710	247	...	\$1.12

Roller Skates **89c** PAIR
Rollfast Roller Skates **\$1.49** PAIR

5028 W. Florissant CENTRAL CITY TILL 5 PM—SUNDAY TILL 1 PM 7192 Manchester

5028 S. Grand 2300 S. Grand

5052 Central 1129 Locust ST-20th LOCUST

WE DELIVER

SC

Col

Fashion Showing of
"BUSINESS WOMEN APPAREL"

Saturday
Beginning at 12:30 P.
Seventh Floor Tearoom

Imagine!
A COAT
plus
A DRESS
For
\$10.75



In Our Second Floor Dress Shop!

"Dresses will tell" . . . this last-word ensemble how to look smart and save money! Wear the wool coat as your sport coat with other dresses too! The dress is only one of many flattering styles and colors (including the new Eleanor blue). Sizes 14 to 20.

Other styles in sheer tulle, 3-piece silk suits, with detachable blouses, and jacket dresses.

\$10.75 and \$5.95

Modette Shop—Second Floor.

SCRUGGS VANDERVOORT BARNEY

For More Than Eighty Years the Quality Store of St. Louis

a step ahead of anything you've ever seen for sports...

Collegebred... MADE TO SELL FOR \$8.50

Fashion Showing of
"BUSINESS WOMEN'S APPAREL"

Saturday
Beginning at 12:30 P. M.
Seventh Floor Tearoom

imagine!

A COAT
plus
A DRESS
For
\$10.75



In Our Second Floor Dress Shop!

"Daisies will tell" ... in this last-word ensemble how to look smart and save money! Wear the wool coat as your Spring coat with other dresses, too! The dress is only one of many flattering styles and colors (including the new Eleanor blue). Sizes 14 to 20.

Other styles in sheer suits, 3-piece silk suits with detachable blouses, and jacket dresses.

\$10.75 and \$5.95

Modette Shop—Second Floor.

never before at this price! and now ... for SATURDAY ONLY!

HARRIS-TYPE TWEED



COATS
\$15

- Large Patch Pockets!
- Split-back, Like a Man's!
- Beautifully Tailored!
- Cravat Lining ... to Waist!
- Swagger Without Belt!

Just wrap yourself in this one ... you'll feel ready for the deck of the grandest steamer! English in every line! And believe us ... you can't beat it for value! Fine pin-checks in brown, gray, blue and green. Solid colors in brown, gray. Sizes 12 to 20.
Sports Shop—Third Floor

final clearance ... saturday only!

Entire Stock of

- Boys' Overcoats
- Leather Coats
- Legging Sets
- Lumberjacks

Sizes Are 2 1/2 Years to 20

Former prices ... \$4.98 to \$25.00

Sale prices ... \$2.99 to \$12.50

All Sales Final! No Exchanges or Returns

Boys' Shop—Second Floor.

Sale! Girls' Cape Coats

Saturday Only!

Marked to \$7.98
Monday! **\$6.98**

With Bereta!

Detachable Capes!

Full Silk Linings!

Men's Wear Cheviot, Navy Blue — Scarlet Lining, Sizes 7 to 14.

Bright Silver Buttons!

Adjustable Hem!



Fashion Show of
GIRLS' APPAREL

Saturday, 12:30 P. M.

Seventh Floor Tearoom

Children from prominent St. Louis families will model.



NOTE: "Best Value" is applied only to a sale which investigation has proved is the "Best Buy" in St. Louis

Launched in a Great Sale at

\$6.75

"Your Footprint in Leather"

Tomorrow's Best Values in Shoes

We might as well break down and confess that this is a SALE for GIRLS—for the American girl, who takes her sports ... be it golf or merely a brisk walk ... smartly as well as intelligently. The styles are up-to-the-minute—there's swank in every line and leather. And there's more to that—a special construction makes Collegebred perfect for strenuous wear. AND, at this sale price, it's perfect for every school budget!

PIGSKIN ... in Brown, Black, White!

CALF ... in Purple-Navy or Brown

SERVICE CALF ... in Dark Brown!

ELKSKIN ... in Beige-and-Brown!

Leather and Sports Soles

Shoe Salon—Second Floor

and ... our popular

"VARSITY GIRL"

Regularly \$6.75

\$8.45.....

Never before at this price!

White, black or brown calf.

they're PART of college life—these

JUNIOR MISSES
COATS and SUITS'
\$16.75 \$25.00

And what grand variety ... to say nothing of value ... tomorrow in the

Princess Shop—Third Floor



Sizes 11 to 17

LEFT: This coat gives you the tailored effect without the detachable fur capelet. In navy blue, gray, navy and beige. \$16.75

CENTER: Set of matching woolen with detachable great bands of fur and shawl collar. Gray. \$16.75

RIGHT: See yourself in this! Matching sailor's sleeves, and a fur-trimmed cape to pull you out of your shoulders. \$16.75

McCallum discontinued

Mesh Hose

Little meshes, big meshes, perfect and full-fashioned! Formerly \$1.15 to \$1.45.....

45c

Hosiery Shop—First Floor

women's linen

Handkerchiefs

Gayly colored prints in the smart midsize, hand done home in scalloped style. 25c value.....

15c

Handkerchief Shop—First Floor

saturday only!

Blouses

Smart silks ... gray cottons ... in adorable fashions! Amazing at just.....

88c

Blouette Shop—First Floor

this side-hook

Girdle

will give you just the right restraint. Peach, brocade and elastic. Slightly bowed.....

\$1.48

Corset Shop—Third Floor

special! gold-filled

Rosary

Regular 75c value! Beautiful Rosaries, medium size—with colored beads and gold-filled chain!.....

50c

REGULAR SIZE BOX OF TIGHT LIGHTS.....

75c

Book Shop—Seventh Floor

men! compare this value

2-Trouser

SUITS! and TOPCOATS!

Finer Clothing Than We've Ever Offered at Anywhere Near This Price!



\$16.50

We invite comparison, because we know this clothing—all-wool fabrics of the better kinds, in patterns and colors that are absolutely style-right. Single and double breasted; tailoring you expect at much higher prices.

Men's Shop—Second Floor

Big Children's Party at 2:30, Saturday, in Our Playroom, Fourth Floor ... Free

NEW RECORD HIGH FOR U. S. JOBLESS, NOW 12,700,000

This Is Rise of 800,000
Since December and 2,
400,000 Since January,
1932, A. F. of L. Reports

Post-Dispatch Bureau,
201-205 Kellogg Bldg.
WASHINGTON, March 10.—An estimate by the American Federation of Labor given out today places the number of unemployed at 12,700,000, an increase of 800,000 since December and of 2,400,000 since January, 1932. The present total represents an all-time "high" for the United States.

"Disproportionately," says a statement by the president of the Federation, William Green, "the bank crisis will increase unemployment. People have had to cut their buying to the lowest possible limit; this means fewer sales, and salesmen will be laid off; fewer orders to factories, and factory workers will lose their jobs. In addition, thousands of middlemen who were depending to place orders will find all conditions are more settled, cutting industrial activity still further. Jobs and work time will be reduced all along the line."

"When the crisis is over, some workers will not find their employers nearly so ready to take them back as they were to lay them off. Added to our present 12,700,000 unemployed will be those now unemployed, another group without income, unable to buy, deprived of the chance to support themselves, outlived from the normal life of a self-respecting member of society. "Business cannot recover until these unemployed go back to work by hundreds of thousands. Our action cannot remove its courage or its spirit while they are created by the multiplication of forced dependents upon society. They must be restored to their proper place of partnership in our national enterprise. We look to the administration to make this its next achievement."

"The largest increase in unemployment from December to January was due to the layoffs in retail stores after the Christmas trade. They were worse this year than usual."

FREE LIFE SAVING COURSE AT Y. M. C. A. FOR JOBLESS

Red Cross Certificate to Be Given to Those Who Complete Spring Course.

Five classes for unemployed to qualify for the Red Cross life saving certificate are being given on afternoons at the Downtown Y. M. C. A., Southwest and Locust streets. John C. Flint, director of the Red Cross life saving service, is in charge.

Registration will continue until tomorrow. Those who complete the spring course will receive certificates and permission to wear the life saving emblems on their swimming suits.

English Movie Actresses in Hollywood



LILLIAN HARVEY (left) and MARGARET ALLAN, who used to appear in European-made films, meet as players in American films at a party in Hollywood.

MRS. WALKER SEEKS DIVORCE, NO ALIMONY

Both She and Former Mayor
Refuse to Discuss Miami
Action.

By the Associated Press.

MIAMI, Fla., March 10.—Mrs. Janet Allen Walker has filed a divorce suit here against James J. Walker on contention the former Mayor of New York deserted her in 1928. She has asked for no alimony.

Her petition recites that Walker, who lives now at Cannes, France, left their New York home in October, 1928, and moved to a hotel, and since then has "wilfully and obstinately" refused to resume marital relations.

She refused to discuss the action and refused all questions to her attorney, A. Frank Katsenbach, Mayor of Miami Beach, who likewise declined to comment.

The Walkers were married April 11, 1912. They have no children.

The divorce cannot be granted under four weeks. Attorneys said legal advertisements would require that long. A copy of the petition then will be mailed to the former Mayor's last known address and, if the action is not resisted, a final decree will be granted under

routine procedure.

Walker had just been admitted to the bar when he married Janet Allen, a school day sweetheart who went to Broadway from a farm in Iowa. She was a handsome singer, and Walker, who early in life had won a reputation for his wit, had a flair for song writing in those days and his pretty bride, the gossip said, was the inspiration for his composition, "Will You Leave Me in December as You Did in May?"

After their marriage in 1912 they went to live in the old Walker home in the Greenwich Village section of New York, which the young lawyer had purchased. This residence always remained Walker's legal abode, although in recent years he spent most of his time at an apartment hotel on Park avenue near President Roosevelt's town house.

Walker, a Tammany Hall Democrat, was elected Mayor in 1925. In 1928 Mrs. Walker made her first trip in 27 years back to her family's old farm in Clinton, Ia. It was in October of that year, said Mrs. Walker in her petition, that her husband deserted her. At that time the Mayor was busy making campaign addresses.

Walker took his last long trip with his wife in 1927, when they went to Europe numerous times and has made many trips about this country, but on most occasions Mrs. Walker remained at home. In 1929 she went to France and Germany for a two-month visit and the next year went on an extended trip through the South and West.

BRITAIN FEARFUL OF SHARP RISE IN POUND STERLING

Sympathetic Attitude Toward U. S. Is Tempered With Anxiety Over Effect on Export Trade.

London, March 10.—The attention that is being given here to the plans for ending the financial crisis in America is only in part distasteful. Great sympathy is expressed for President Roosevelt in the task he has undertaken, but, equally, there is anxiety lest the measures adopted to deal with the situation harm British interests. Permanent departure of the dollar from the gold standard, accompanied by a sharp rise of sterling in terms of dollars, is a possibility that is causing the greatest concern.

It prompted a letter, M. P. to Mr. Neville Chamberlain, Chancellor of the Exchequer, in the House of Commons yesterday, whether the Chancellor was aware of the serious effect the rise in value of the pound relative to the currencies of other countries was having on British export trade.

The Chancellor said in reply that, while the question appeared to be one of the future, it was one that he was watching carefully. Asked further whether he would take steps, in connection with the budget, to reduce the value of sterling, he answered with an emphatic negative.

Another aspect of the situation as it appears to Britain is the straining effect which the present emergency restrictions in America are having on trade and on exchanges generally. Thus, some disappointment was expressed in London financial circles last evening regarding the terms of President Roosevelt's message to Congress.

The emphasis thereon placed upon maintenance of governmental control conveyed to persons here the impression that restrictions calculated to impede business are likely to remain in force for some time. In particular, it is feared that reversal of exchange dealings in dollars will not be possible immediately. At the same time, in financial circles, confidence is expressed in America's ability to remain on gold.

Editorial comment in London on President Roosevelt's message and on the subsequent legislation is guarded in tone, but, in general, is approving.

Facta Reperit Dollar's Future as Much Brighter.

London, March 10.—The conviction here that the dollar's future is much brighter. Speculation against it has fallen off and short sellers are uneasy because the closing of money markets the dollar makes it impossible for them to cover. The confidence of this money short element should be a considerable factor in favor of the dollar as soon as trading commences again. Unofficial dealings were done here yesterday for Swiss account with the rate of 25 francs to the dollar, a few centimes under par.

Many business firms here, including postmen, novelty makers and amusement enterprises, are advertising that they "believe in the dollar" and will accept dollars at 25 francs, or dollar checks on American banks at home when presented by bona fide tourists.

U. S. BOND COUPONS NOT BEING CASHED BY BANKS

Banking House Washington Report
of Interest on One Issue Due
Wednesday.

Interest coupons past due on United States Government bonds are not being cashed by banks or by any Federal agency in St. Louis during the present banking holiday. Bankers today anticipated that some ruling or order would come from Washington within a short time which would provide a means of payment of these obligations of the Government. Some owners of Liberty bonds still hold their coupons of Dec. 15 last, having neglected to cash them, and another large widely held bond coupon which will be due next Wednesday, March 14, is the ordinary course of banking business, these coupons are accepted as cash. At present, it was learned by inquiry today, no bank is authorized to cash them, and no provision exists by which holders can present them to the Federal Reserve Bank for payment. By their wording, the coupons are redeemable in "lawful money of the United States."

K. F. Monodier, secretary of the Associated Retailers, said today that, as the merchants were accepting postal money orders and Government pay checks in lieu of cash, he believed United States bond coupons would be similarly accepted, but that the retailers' organization had not passed on that particular matter officially.

REPORT OF EXECUTION OF 30 AFTER RUSSIAN LUMBER FIRE

George Arnold of Being Center
Responsible, Says Rumor
in St. Louis.

St. Louis, March 10.—The newspaper Bureau Kellogg today quoted the Chicago newspaper Associated Press, which carried a report from Archangel, Russia, saying that a lumber depot there had been after 14 days and that 30 persons accused of being counter-revolutionaries had been shot.

Eagle Stamps Are Here to Stay!

A Bill to Abolish Trading
Stamps, Sponsored by Self-
Seeking Interests, HAS BEEN
DEFEATED by an Overwhelm-
ing Vote in the Legislature at
Jefferson City.

We Congratulate Your Legislators...

whose thoughtful votes sealed the doom of this insidious bill. They have preserved for thousands and thousands of people in this State the 2% cash discount that has been given out in the form of Eagle Stamps for over 30 years!

YOU should rejoice that this Bill has met its just fate. YOU were destined to be the loser if this Bill had been passed. If the sponsors had achieved their ends you would have lost 2% of a large part of the money YOU spend for the necessities of life.

What a time to even think of imposing an additional burden on the hard-pressed family budget! Today, when every penny is being called upon to give a heroic account of itself, this Bill would have had the effect of a 2% TAX on countless purchases for you, your family and your home.

As every collector of Eagle Stamps knows, Eagle Stamps are given with cash purchases and to those who pay their bills on or before the 10th of each month. So strongly has the Eagle Stamp idea taken hold that 9 out of 10 families in St. Louis, and thousands more throughout the State of Missouri, save them.

It is only natural that people who are keeping an eagle eye on their budgets should, in this thrifty era, save Eagle Stamps more intensively than ever before. Remember: Eagle Stamps are savings on the money that you spend.

SPECIAL NOTICE Regarding EAGLE STAMP REDEMPTION

Filled Eagle Stamp books are redeemable for \$2 in cash or \$2.50 in merchandise.

Due to the abnormal banking conditions it may be impossible for stores to redeem Eagle Stamps for cash until the banks permit cash withdrawals. There will be no interruption in the redemption of Eagle Stamps for merchandise.

EAGLE DISCOUNT STAMP CO.

Pay Only for Face Powder—



For a short time only
—when you buy a box
of Coty Face Powder,
you'll be presented
with a generous fac-
tor of Coty's Perfume
—as the gift of Coty!

THE PERFUME IS COTY'S GIFT TO YOU!

To women who use Coty Face Powder we don't have to say a word about its excellence. But we do want to tell you about this special Powder-and-Perfume Set—just treat!—Coty's tribute to Coty devotees! It's a smart border case—an exquisite symphony of cream and orange. There's the famous "powder-puff" box of Face Powder, and beside it—Coty's gift to you—the generous fac-
tor of Coty's Perfume gaily capped with orange. Take your choice of six of Coty's best-loved odors: L'Aiment, Chypre, "Paris" Day, L'Origen or Emeraude. Don't postpone asking for it—the supply is limited, and lots of other girls will choose promptly.

"You pay only for the Powder—the Perfume is Coty's gift!"

AT YOUR FAVORITE DRUG OR DEPARTMENT STORE

HIGHLIGHT

Glass Denounces
"Know Nothing"
Except How

Says He Has Advocate
for Six Months—C
and Less Respe

Post-Dispatch Bureau,
201-205 Kellogg Building,
WASHINGTON, March 10.—He
are illuminating portions of the
Senate debate yesterday on wh

NEW!
VICKS
VORATONE
ANTISEPTIC

at HALF the
usual price of
other quality
Antiseptics...

TRIAL SIZE (A 25¢ VALUE) 10¢

The TENN
The HOT SPR

Effective Su
Will Leave St. L

NEW SC
Lv. St. Louis...
Ar. Memphis...
Ar. Little Rock...
Ar. Hot Springs...
Ar. Texarkana...

Through Sleeping Car
Chair Car

Tickets—Information
CITY TICKET OFFICE
318 N. Broadway
(Main 1000)

TRADE
OLD
ALLSTA



SIZE	ALLSTATE Resale
28x4.40-11	\$3.08
28x4.50-20	5.35
30x4.50-21	5.63
28x4.75-19	6.13
28x4.00-19	6.60
30x5.00-20	6.79

Other sizes, for all cars, etc.

A Liberal Trade-In
Tires in Addition to

A 13-Plate Battery
Very Low Priced Now

Sturdy "Corona"
batteries that will
give an amazing
amount of service, with years
for such a little old battery
cost. Guaranteed 12 months

Open 9 P. M.
Saturday
SEARS, RO
Grand and Winnebago

HIGHLIGHTS OF SENATE DEBATE WITH VIEWS OF OPPOSITION ON BANK BILL

Glass Denounces Bankers Who
"Know Nothing About Business
Except How to Shave Notes"Says He Has Advocated Suspension of Reserve
for Six Months—Coming to Have Less
and Less Respect for Gold Basis.Post-Dispatch Bureau,
201-205 Kellogg Building,
WASHINGTON, March 10.—Here
are illuminating portions of the
Senate debate yesterday on what**NEW!**
VICKS
VORATONE
ANTISEPTIC
at HALF the
usual price of
other quality
Antiseptics...
FOR HALITOSIS
MOUTH-WASH
GARGLE
TRIAL SIZE (A 25c VALUE) 10csome Senators described as the
most momentous issue before Con-
gress since the vote to take the
United States into the World War,
including the points raised by op-
ponents of the measure in the up-
per House of Congress.Mr. Glass—An outstanding provi-
sion of the bill is that dealing with
the issue of new currency. Sena-
tors will understand that there are
two different kinds of Federal Re-
serve notes. Federal Reserve notes
are required to be buttressed with
40 per cent gold reserve. But there
is what the act calls a Federal Re-
serve Bank note which requires no
reserve whatsoever. It is on a par
with National Bank notes. It is re-
quired by bonds of the United
States, and we have authorized in
this bill the issuance of some bil-lions of dollars of Federal Reserve
Bank notes to relieve the situation.
Mr. Borah—Is this additional
amount of currency which is to be
issued to be secured solely by Gov-
ernment bonds?Mr. Glass—It may be secured by
other collateral than United States
bonds.
Mr. Borah—But it does not re-
quire any gold basis?No Gold Basis Required.
Mr. Glass: It does not require
any gold basis. Therefore, it is not
a drain upon the gold reserves.
So far as the gold reserves are con-
cerned, I am coming to have less
and less respect for a gold reserve
which cannot be used when it is
needed to relieve the country. What
is a reserve? It is a sum of money
retained in the banks to meet
emergencies, and yet when an
emergency arises a banker will tell
us he cannot use his reserves ex-
cept under penalty. The Federal
Reserve Board is authorized by
law to suspend all reserves for a
period of 90 days, and then for an
additional period of 90 days, cov-
ering a period of six months; and I
have been hearing them for six
months to make the suspension,
and they did it just three or four
days ago.There is talk about closing the
State banks. The Senator from
Pennsylvania has the correct idea.
There is not a State bank in a
state of this country which will
be privileged to open tomorrow
morning if it wants to do so,
under state authority, and there is
nothing the President of the United
States or the Congress of the
United States can do to prevent it.
There may be proclamations
made, and some of us are disposed
to think that most of these procla-
mations have been invalid and un-
constitutional.What Banks Will Open.
Mr. Vandenberg—The Senator
used a figure a short time ago
which I wish he might repeat and
amplify. He made some reference
to the fact that under this bill 64
per cent of the Federal Reserve
member bank resources would be
released tomorrow. Was that the
Senator's statement?Mr. Glass—Banks will be opened
which represent approximately 64
per cent of the banking resources
of the system.
Mr. Vandenberg—Does that indi-
cate, then, that the Comptroller al-
ready has made the rule under
which he proposes to open the
banks?Mr. Glass—It indicates that the
Comptroller of the Currency is ac-
curately informed as to this class
of banks, and would issue a blanket
order right away.Mr. Vandenberg—Is it known
precisely what banks will open and
what banks will not open under
the terms of the measure?
Mr. Glass—The whole body of
banks which come within the clas-
sification I have indicated will be
reopened, and very shortly. We are
assured by the Comptroller of the
Currency, that larger body of
banks, with somewhat impaired
capital structure, will be opened,
very likely within a few days, and
only those banks which are literally
rotten, and which ought to have
been permitted to fail long ago, will
not be allowed to be opened.Mr. Vandenberg—Those that will
open in the course of a few days,
to which the Senator refers, are in
addition to the 64 per cent?
Mr. Glass—In addition, aggregat-
ing nearly 5000 of the 5900 banks in
the Federal Reserve Banking Sys-
tem.Mr. Reed—Some attention has
been called to the fact that there
is no gold reserve behind these Fed-
eral Reserve Bank notes.
Mr. Glass—No.History of Bank Notes.
Mr. Reed—Lest the impression
get out that this is a novelty in
the field of finance, I want to ask
the Senator if it is not true that
they were issued during the World
War, to some extent secured en-
tirely by Panama Canal bonds, and
it is not true that in English
finance such notes have been re-
peatedly issued by the Bank of
England, so that there is nothing
novel about them?Mr. Glass—The history of the
case is just this, in a word. For
50 years the whole banking com-
munity and business public de-
nounced our bond-secured curren-
cy, and effort after effort was
made to rid us of it, so that when
the Federal Reserve banks might
purchase from the member banks
their United States 2s, which car-
ried the circulation privilege, in an
amount not exceeding \$25,000,000
per annum, in order that we might
literally and eventually abolish the
bond-secured currency, and substi-
tute for it the Federal Reserve cur-
rency, issued upon commercial, in-
dustrial and agricultural transac-
tions, which would be emitted up-
on those transactions, and auto-
matically retired at the maturity
of the transactions. Before the
Federal Reserve Banks could make
large purchases of these bonds the
World War came on and interrupt-
ed the whole proceeding. So that
the Federal Reserve Banks now
have a very limited amount of
these bonds upon which they are
authorized by the law to issue Fed-
eral Reserve bank notes. In the
pending bill we very tremendously
enlarge the authority of Federal
Reserve Banks to issue Federal
Reserve bank notes on United
States bonds, whether they carry
the circulation privilege or not.Mr. Reed—What I am driving at,
Mr. President, is that bond-secured
currency is not a new thing in the
world.
Mr. Glass—Not by any means.
Mr. Reed—Although we would
like to see it done away with.
Mr. Glass—We would like to see
it done away with, but it will be a
long time now before it will be
done away with.
Mr. Thomas of Oklahoma—Is it
not a fact that the national bank
currency is secured only by 2 percent consols and a 5 per cent re-
demption fund?
Mr. Glass—That I have said.
Mr. Thomas of Oklahoma—Not
necessarily gold?Mr. Glass—It has no gold reserve
behind it at all, nor would the new
currency we are proposing have
any gold reserve behind it. About
the only really arbitrary provi-
sion of the bill is that provision
which authorizes the President, un-
der the act of October, 1917, to em-
bargo gold payments and to penal-
ize the hoarding of gold and cur-
rency. I do not know who there is
with wit or wisdom enough to de-
fine hoarding. Under that provi-
sion of the bill any Senator who
drew his salary three or four days
ago and kept it in his pocket
might be regarded as a hoarder and
fined \$10,000 or put in the peniten-
tiary for 10 years if the act should
be administered in that unwise way.But there is no difficulty in the
world about following gold with-
drawals to their destination and
penalizing those people who are so
unpatriotic as to accumulate this
scarcely situation by undertaking
to deplete the gold of the banks.
The banks themselves should have
done that long ago. They have not
lifted their little fingers to help
the situation. They have swooped
down here to Washington to have
the Federal Government help them in-
stead of helping themselves and
helping the business of the coun-
try. Every man who stands behind
the name of banker knows perfect-
ly well, when his customer comesin to take gold over the counter,
what he wants to do. He knows
that ordinarily that customer does
not want it for business purposes,
but he wants to hide it away and
hoard it. Under that provision of
the bill I anticipate very little dif-
ficulty in tracking the gold down
and in punishing, by fine and im-
prisonment if necessary, people who
thus hoard their gold.The Canadian System.
So largely with currency. Every
banker ought to know the business
of the patrons of his bank. They
do in Great Britain. They do in
Canada. In Canada at the beginning
of the fiscal year every patron of
a bank, every business man, has to
file with the bank his budget for
the year and his probable require-
ments in credit and currency. If
during the year he undertakes to
exceed his requirements as filed, he
has to give to the banker a reason
for it."Little banks," little corner
grocerymen who run banks, who get
together \$10,000 or \$15,000 as it may
be, and then invite the deposits of
their community, and at the very
first gust of disaster topple over
and ruin their depositors. What we
need in this country are real banks
and real bankers. If a struggling
young man wants to get a place
here in Washington as a stenogra-
pher or typist, he has to have a
civil service examination; and yet
we have people all over the country
from one end to the other calling
themselves "bankers," and all they
know is how to shave notes at an
excessive rate of interest. They arenot bankers.
There are provisions in the bill
to which in ordinary times I would
not dream of subscribing, but we
have a situation that invites the pa-
triotic co-operation and aid of ev-
ery man who has any regard for
his country and for its business in-
terests. I appeal to you, Senators,
not to load it down with amend-
ments.Subordinate Convictions.
Mr. Long: I ask the Senator if
he has not understood that under
this bill, or was it not told to the
Senator and did he not understand
that under this bill, of the 19,000
banks in America, 5900 of which
are national banks, 900 national
banks would not open and 14,000
state banks would not open?Mr. Glass: The Senator from
Louisiana has such ignorance of
the whole problem and such a lack
of appreciation of things that he
wants the President of the United
States to cover 14,000 state banks
into the Federal Reserve system
without knowing a thing in the
world about them.I do not care to detain the Sen-
ate further. I simply implore Sena-
tors to subordinate their convic-
tions. If it may be so, and to yield
their prejudices upon these ques-
tions, and let us go forward and do
the best we can, and then remedy
the situation hereafter if the pend-
ing measure does not completely
cure it.Comment by Reed.
Senator Reed (Rep., Pennsylvania),
said that though he found many
things in the bill that he objectedto, he was "so impressed with the
necessities of the case as to be told to
us by the Senator from Virginia," that
he was not even going to mention
his objections.Just before the vote, Senator La
Follette (Rep.), Wisconsin, in a for-
mal address, said the "wealthy banks
mostly outside New York would
either remain closed or accept the
conditions of a conservator of the
Treasury," while the stronger ones
would be able to buy control of the
others.It will result in a virtual dicta-
torship by the New York banks
over other banks of the nation," he
said, adding the new preferred
stock of the banks would be sub-
jected to manipulation of the larger
ones."I grant," he said, "the Govern-
ment must reopen the banks, but
for the public service and not for
the advantage of a few."Senator Tydings (Dem.), Mary-
land, said he supported the Long
amendment because 200 State banks
in Maryland were up against it but
that he voted for the bill because
Senator Glass had assured him
state nonmember banks would ben-
efit indirectly by the legislation.Senator Connally (Dem.), Texas,
said, "This is an emergency that
can only be adequately dealt with
by the strong arm of the execu-
tive," and that he was voting for it
reluctantly only because of that.He added he felt "it is much more
important" to keep the banks open
and hoped administration of the
powers with "prudence, foresightand vision" would bring that re-
sult.Senator Dale (Rep.), Vermont,
said he was disappointed in the
measure, adding: "I believe this
measure will not only fail to do any
good but will be one of the most
disastrous things we can do."HOOPER GOES WALKING AGAIN
RESPONDS TO GREETINGSLawrence Hooper as Usual Accom-
panies Him; Receives Callers
During Day.NEW YORK, March 10.—Former
President Herbert Hoover took an-
other of his early morning walks
today.Accompanied only by Lawrence
Hooper, his secretary, he left his
apartment in the Waldorf-Astoria
Hotel at 7:30 and returned at 8:15.
His jaunt in the Lexington avenue
section took him as far north as
Fifty-fourth street.He was recognized occasionally
and in response to a cheer, "good
morning, Mr. Hoover," he responded
with a smile and a nod. A light
snow was blowing as he returned.He planned to spend the remain-
der of the day receiving callers on
personal business.

ARCHBISHOP GLENNON ON RADIO

Archbishop Glennon will speak at
noon Sunday for the Columbia
Broadcasting System's "Church of
the Air." The subject of his half-
hour address will be "Ireland and
the Eucharistic Congress." The
Cathedral Choir will sing.Better times are on the way! . . . To show our
faith in our government, our banks, our peopleWE WILL TAKE YOUR CHECK
DATED THREE MONTHS AHEAD● For a three months' supply of Pebecco
Tooth Paste for yourself and your familyThe "I Will" spirit of the
nation is on the move. Things
are happening! And better
times are not far away.To back our faith in the present
emergency program, we stand
ready to keep millions of
America's families supplied
with tooth paste . . . on three
months' credit.No need to neglect the vitally
important care of your teeth.
No need to draw either cash
or scrip—

Take Three Months to Pay!

Make out your personal bank
check today to Lehn & Fink,
Inc., for \$1.00. Date your
check July 1st, 1933.Take this check to your drug-
gist or department store. In
exchange, you will get three
full size tubes of PEBECO
(regular retail price \$1.50), a full
three months' supply for your-
self and your family!Your check will not be cashed
by us until July 1st. By that
time, all authorities feel that
the nation will be on the road

to substantially better times.

This offer will be withdrawn
April 1st . . . or sooner, if the
local supply of PEBECO is
exhausted. Do not delay, get
three tubes of PEBECO today
and take three months to pay.

Lehn & Fink, Inc., Bloomfield, N. J.



THIS SPECIAL LIMITED OFFER . . . EXPIRES APRIL 1st

The regular price of PEBECO is 50¢ a tube. Today's price of \$1 for 3
tubes (and 3 months to pay) is a special offer made in cooperation
with the Government's Emergency Program. This offer ends April 1.NOTICE TO ALL DEALERS: Please accept personal checks from your patrons for \$1.00,
payable to Lehn & Fink, Inc., in return for 3 tubes of PEBECO
Tooth Paste. Checks must be made payable to Lehn & Fink, Inc.
Mail these checks before April 15, 1933, to Lehn & Fink, Inc.,
Bloomfield, N. J. We will accept them as credit to your account,
or for Lehn & Fink merchandise at the regular wholesale prices.
This applies to all druggists throughout the country.PEBECO
GET THREE TUBES TODAY • TAKE THREE MONTHS TO PAY

The TENNESSEAN

And

The HOT SPRINGS SPECIAL

Effective Sunday, March 12

Will Leave St. Louis at 10:45 P. M.

NEW SCHEDULES

Lv. St. Louis 10:45 pm
Ar. Memphis 7:20 am
Ar. Little Rock 7:30 am
Ar. Hot Springs 10:20 am
Ar. Texarkana 12:30 pmThrough Sleeping Car Service—Cafe—Lounge Car
Chair Cars and CoachesTickets—Information
CITY TICKET OFFICE
318 N. Broadway
(Main 1000)

"A Service Institution" 154

TRADE IN YOUR
OLD TIRES

ALLSTATE Tubes

With the
Purchase of Every
Regular or Super
ALLSTATE TIRE

FOR SEVEN DAYS MORE

An exciting highlight of the
Values Demonstration . . . the
finest tires ever built for the
famous name, ALLSTATE . . .
now at exceptionally low prices!
And a tube for buy 11c with
each tire purchase. That means
real SAVINGS.

SIZE	ALLSTATE Regular	ALLSTATE TUBE	ALLSTATE TUBE	ALLSTATE TUBE
28x4.40-21	\$5.08 plus 11c	= \$5.19	\$6.56	
28x4.50-20	5.35 plus 11c	= 5.46	7.16	
30x4.50-21	5.63 plus 11c	= 5.74	7.36	
28x4.75-19	6.15 plus 11c	= 6.26	7.61	
29x5.00-19	6.60 plus 11c	= 6.71	8.41	
30x5.00-20	6.79 plus 11c	= 6.90	8.61	

Other sizes, for all cars, are at proportionate prices, until July 1st.

A Liberal Trade-In Allowance for Your Old
Tires in Addition to the Above Low PricesA 13-Plate Battery
Very Low Priced Now
Sturdy "Corona"
batteries that will
give an amazing
amount of service, year
for such a little Old Battery
cost. Guaranteed 12 months.5 Gallons of
Cross Country Oil
—at the price of
four—, and its our
finest—"CROSS
COUNTRY." 2.36
Reduced only twice a year.
Bring your own container.Open to 9 P. M.
Saturday
Sears
SEARS, ROEBUCK AND CO.
Grand and Winnebago
Kingshighway and Easton

STORE HOURS SATURDAY: 9 A. M. TO 6 P. M.

FAMOUS-BARR CO.

OPERATED BY THE MAY DEPT. STORES CO. WE GIVE AND REDEEM EAGLE STAMPS—FEW RESTRICTED ARTICLES EXCEPTED

Three Coat Entries

In the Lineup for
Smart Saturday Shoppers



That Easily Out-
Distance the Field
in Fashion and Value

\$16.75

\$25 \$39.75

Start your Spring wardrobe with a Coat... and choose your Coat where assortments are wide enough and value pronounced enough that you get fullest satisfaction from it! Whichever group your budget inclines you to, you'll find plenty of leeway for individual leanings. Fur trimmed or tailored styles... Forstmann and other renowned fabrics... sports, dressy and casual modes.

Plenty of Black, Corsair and Dawn Blues! Mascara Browns! Putty Beiges! Gorham Grays! Women's and Misses' Sizes!

Sketched is a clever Coat from our group at \$25... in Corsair and Dawn blues or gray... with slender little hands of gray trimmer outlining the jabot and sleeve capes. Fourth Floor



"Mouldette"
Carter's Jersey
Combination! Special
\$1.95

Such an easy way to keep your figure under control! Uplift brasiers... and supporters that are conveniently detachable. Corsette Section—5th Floor



Coat Sets
New Spring Styles!
Splendid Value, at
\$4.98

French flannels! Smart-tweeds! Navy Chevrons! Boy or girl models, with matching hat. Sizes 1 to 6.

\$1.50 Silk Slips, 97c
Built-Up Kind, 2 to 12
Bodice, Bias-Cut, 12 to 16
Fifth Floor

1500 Pairs Extra Sheer Chiffon Hose

Regularly \$1.95...
95c

2-thread Hose, all silk from top to toe... cobwebby sheer! Surplus stock from one of our regular makers. In the correct Spring shades. Sale 6—Main Floor



Princess Slips

\$1.98 and \$1.69
\$2.50 Values.

Many styles! Bias shadow, silhouette, Panti-slips, built-up shoulder types, petticoats and panti-petticoats. Bias cut, crepe de chine. 34 to 50. Slip Section—Fifth Floor

"Roughies" Keep Step



With the Newest Styles
in Girls' Footwear!
Two Recent Arrivals
\$3.95

"Knock-a-Bout"... combines a shawl tongue with a strap... perforated in a novel way! Sizes 3 1/2 to 8... AAA to B.
"Punch"... a Kiltie tongue Oxford with a punching that runs on the slant! Sizes 3 1/2 to 8... AAA to B. Third Floor

There's "Rough Stuff"

... Among the New Straws

IN OUR \$5 HAT SHOP

"Lanamat straw" is the new rough weave that has burst into the limelight! You'll relish the opportunity of acquiring it at such a modest price.

The wide-brim trimmed in two-tone grosgrain.

A sailor high-lighted by shiny cherries.

A bright quill peeps through the creased crown. Fifth Floor



The Girls' Toggery

Solves the Question of
A New Spring Coat

By Featuring This
Attractive Group at

\$7.98



Sports and dressy models in the styles that young girls want! Swagger models... Coats with capes, etc. 7 to 14.

Other Smart Coats, Sizes 7 to 16, \$5.98 to \$19.75
Fifth Floor

A Dollar

Hasn't Been Made to
Accomplish This Much
in Any Previous Sale!

MEN'S SPRING Shirts

A Super-Offering at

\$1.00

Value Opportunists
Will Lay in a Supply
for Months Ahead

We were determined that there should be no slip-up anywhere along the line. So we guided every step in the making of this record-breaking group of 60,000 Shirts. Every inch of fabric was made expressly for us... and constructed to our specifications.

Plain Broadcloths in White and Colors... and 32 Exclusive Fancy Patterns. Sizes 13 1/2 to 20. Main Floor

PLATE LUNCHEON.. 50c

Served Saturday, From 10:30 A. M. to 5 P. M.

Cream of Spinach Soup, Tomato or Fruit Cocktail, Fried Frog Legs, Tartar Sauce, or Sirloin Steak, Bordelaise Sauce, or Baked Red Snapper, Creole Sauce, or Roast Capon, Celery Dressing, Honey Jelly, French Fried Potatoes or Parsley Potatoes, Green Peas or Asparagus and Tomato Salad, Strawberry Tart, Orange Tapioca Pudding, Red Raspberry Parfait, Grapefruit Sherbet, or Delmonico Ice Cream with Melba Sauce, Hot Biscuits or Blueberry Muffins, Tea, Coffee or Milk. Tea Room—Sixth Floor

Make a Fresh Start

This Spring by Selecting
From These Refreshing New

TWO-TROUSER SUITS

\$29.75

Conspicuous Value!

Spring tonics come and go... but one that always seems to work its charms with men is a new Spring Suit. If you've been wearing a tweed select a smart plain shade. If you're tired of plain shades, try a neat figured effect. Change. That's the idea. This group definitely merits your attention now.

You'll Go Strong for These New
Spring Worsteds... at

\$17

New shades of gray, blue, blue-gray, tan and brown in a wide variety of inviting pattern effects.

Extra Trousers... \$4

A Swagger Topcoat

Is Just Right for This Season!

We're presenting a surpassing array that includes box coats, raglans and polos and other styles at... \$18.50



Other Spring
Topcoats
to... \$35
Second Floor



Prep Suits

With Two Pairs of Trousers!

Foremost \$12.75
Value, at...

Now is the time and Famous-Barr Co. is the place to choose boys' new Spring Suits! These come in single and double breasted styles in colors of brown, tan or gray. Sizes 13 to 20.

2-Knicker Suits

Special Value... \$7.95

Single and double breasted coats, and also sport models! Rayon lined. Sizes 7 to 16.

Long Trousers to match some... \$1.98
Second Floor

Exhibit of Silhouettes



Saturday by Troop 20

Amio Hegwood, Scoutmaster

In the SCOUT DEN

See these Scouts making and mounting Silhouettes! Indian Chief Gray Horse is here, too! Official Boy Scout Outfitters
Second Floor

Stark Shrubberies

Select From Samples Shown in the

Stark Brothers Display

7 Shrubs! \$1.65
\$3.35 Value.



Stark Brothers Nursery has a beautiful display of stock on our Eighth Floor, Olive Street side! You can select from these samples! Typical of the values in this assortment of seven different hardy shrubs!

We Do Not Prepay Shipping Charges
Eighth Floor



Spring Hats

New Soft Styles!

\$2.45

Styles to suit every type! Lined; correctly styled; new shades for Spring!

Mallory Hats at \$3.50
Main Floor



Black or
Tan Calf

Spring Styles in

Surety Six

Shoes for Men!

\$6.00

The Spring styles are here, and if you're one of those men who think shoes are all alike, you have an agreeable surprise in store. Just try Surety Sixes!

Shoe Illustrated Above
Made on New Stamp Last
Second Floor

PARK TO HOLD UP CALL FOR SPECIAL SESSION TILL JUNE

Governor, After Conference, Decides to Wait Until State's Fiscal Condition Is Known.

GENERAL SALES TAX IS IN PROSPECT THE

Democratic Senators Virtually Unanimous in Favor of This Way of Meeting Decreasing Revenues.

By CURTIS A. BETTS,
A Staff Correspondent of the Post-Dispatch.

JEFFERSON CITY, March 10.—Gov. Park will not make a final decision on calling a special session of the Legislature until June, at which time information will be available as to the actual fiscal condition of the State. If a special session is called then, a general sales tax probably will be chosen as the means for providing additional revenue.

Gov. Park conferred last night with the Democratic Senators, going over with them the so-called economy bills and discussing the extra session and the sales tax. There was a virtually unanimous opinion that, because of the condition which would be no special session if it could be avoided, and the decision could be deferred until after the State income tax collections are made in May.

Governor's Plan Going Through
It was agreed that the Governor's program, with a few exceptions, was to be pushed to passage with particular attention being given to the salary reduction bill, the bill creating a State purchasing agent at the budget bill.

The measures proposing a consolidation of all the osteopathic, chiropractic and other boards dealing with the healing of the sick under a State Health Commissioner will be abandoned. Other consolidation measures, it is expected, will be passed.

Some of the Senators in the conference, who have given close study to State finances, were of the opinion that it would be impossible to avoid the special session late in the summer or early in the fall. The only measure before the Legislature which will produce any real savings is the salary reduction bill. No calculation of the savings has been made, but the outside estimate is \$250,000 a year.

As the revenue is expected to be at least \$3,000,000 less than in 1932, any saving from the salary bill will be too small to affect the general situation.

Senator Phil M. Donnelly of Lebanon, majority floor leader, said today that he believed the bill would reduce salaries a little more than 10 per cent. It will apply to all State employees, except elective officers.

Figures Available in June.
By the first of June the great part of the income tax and the insurance premium tax will have been collected. Each is expected to be far less than last year, when a general reduction of 25 per cent in expenses was made. The State's fiscal officers will then be able to make a close estimate on the amount of money which will be available for the remainder of the year. If it is much below the necessary expenditures an extra session of the Legislature will be imperative.

At the conclusion of the conference, the Governor said there was "no present intention of reconvening the Legislature."

"We are going to live awfully cheap," he said. "We shall know more in May or June than we know now."

He added that he asked for the co-operation of the members of both Senate and House in enacting into law the bills which he caused to be introduced.

Donnelly said he believed the Legislature could finish its work by March 25.

"We shall not attempt to pass a sales tax bill or any other revenue producing measure at this time," he said. "We shall first see what the effect of the legislation we have under consideration and which we have passed. We have a task before us and we must finish it regardless of the personal inconvenience to a member."

Italian Auto Firm's Output Up.
TURIN, Italy, March 10.—The 1932 production of the Fiat Co., Italy's largest automobile concern, was slightly greater than the previous year, Senator Giovanni Agnelli, its president, disclosed today at a meeting of stockholders.

He said a 24 per cent increase in the number of cars owned in Italy offset the decrease in exportation. Stockholders received a dividend of 10 cents a share derived from undistributed profits of 1931.

Start



Other Spring
Topcoats
to . . . \$35
Second Floor



Spring Hats
New Soft Styles!

\$2.45

Styles to suit every
type! Lined; correctly
styled; new shades for
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Mallory Hats at \$3.50
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MUSSOLINI DECLARES FASCISM IS SWEEPING THE WORLD

Italian Grand Council Calls on Black Shirts
To Work Tirelessly for Expansion
of Cause.

By the Associated Press.

ROME, March 10.—Premier Mussolini through the Grand Council of Fascism today issued a declaration that the Fascist doctrine is spreading over the world, and called on Italian Fascists to take pride in this movement and work tirelessly for its expansion.

The Premier talked for two hours with the Council, his highest co-operating body, which met in mid-night session to study the domestic and international situation. His Milan newspaper, Il Popolo D'Italia, has been referring to President Roosevelt's firm stand and Chancellor Hitler's election victory in Germany as evidence that dictatorial methods are gaining ground at the expense of the Democratic form of government.

The declaration says the Grand Council of Fascism recognizes in the Fascist movement that is developing outside of Italy an affirmation of a new spirit which, directly or indirectly, has derived strength and example "from that solid set of doctrines and institutions by which Italy has created the modern state, the state of the people in its effective, historical, organic, living reality."

The council invites the black shirts of all Italy on the eve of the fourteenth anniversary of the foundation of the Young Fascists or combat group to take pride and feel great responsibility in this hour and to work tirelessly for the strength of the country and the expansion of the Fascist spirit in the world," the declaration says.

The document closes with a statement "to the Italian people and to the peoples of other countries" that Italy's foreign policy is guided with firm purpose not to disturb world peace and to collaborate for the political, economic and moral recovery of Europe.

The council expressed conviction that the disarmament conference could not reach positive results unless it accepted the concrete proposals advanced by Italy. Italy has insisted at Geneva on radical reduction in all forms of aggressive armament.

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PAUL PAINLEVE URGES FRANCE TO MAKE PAYMENT TO U. S.

Johns Herriot in Suggestion Interest
Be Forwarded as a Timely
Gesture.

By the Associated Press.

PARIS, March 10.—Former Premier Paul Painleve, following former Premier Edouard Herriot's similar proposal yesterday, urged today that France now pay the debt interest which was due the United States last December as a timely gesture.

Writing in the Petit Parisien he urged the payment of about \$20,000,000 "not to help America—it will save herself—but to dispel the artificially magnified cloud between America and us so as to realize a firm accord among France, Great Britain and the United States."

He said this would make "democracies safe" in the world and "avert the dire peril."

Under the terms of a great peace built by Darius and Xerxes, he said, hundreds and probably thousands of cuneiform tablets in the Elamite language have been found. It is the first discovery of its kind in Persia, said Dr. Breasted, and will mean an entirely new chapter in the knowledge of ancient Persia which hitherto has been drawn chiefly from the Greek language.

CAIRO, Egypt, March 10.—Dr. James Breasted, director of the Oriental Institute at University of Chicago, announced yesterday on his arrival here from Persia that recent discoveries at Persepolis.

Under the terms of a great peace built by Darius and Xerxes, he said, hundreds and probably thousands of cuneiform tablets in the Elamite language have been found. It is the first discovery of its kind in Persia, said Dr. Breasted, and will mean an entirely new chapter in the knowledge of ancient Persia which hitherto has been drawn chiefly from the Greek language.

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ARMY AND POLICE CONTROL VIENNA FOR DICTATORSHIP

Chancellor Dollfuss Floods
Capital With Troops —
His Own Christian Social-
ists Indorse Him.

SOCIALISTS SEEM COWED FOR AWHILE

National Socialists Liken
Developments to Von
Schleicher's Brief Period
of Power in Germany.

By the Associated Press.

VIENNA, March 10.—With the army mobilized for any emergency and the police in possession of all of the Socialist meeting places, Chancellor Dollfuss' dictatorship was indorsed yesterday by the Chancellor's own Christian Socialist party.

The party issued a communique through its Central Committee today unanimously backing the drastic actions of the Cabinet in the past few days. The communique said, "Only the perseverance of this policy, dictated by patriotism, can lead to the welfare of the Austrian people."

Troops Four Into Vienna.

In obedience to the Government's orders, at midnight last night soldiers were still pouring into Vienna. Among the troops were eight bicycle battalions with full war equipment, including baskets of carrier pigeons, arriving on a baggage train.

The War Ministry building on the Stubenberg was a picture of unusual activity, with orderlies dashing in and out carrying messages and trays of hot coffee. From across the street one could read the old inscription, which like the building is a relic of imperial days: "If you want peace, prepare for war."

Troops and gendarmes occupied Neunkirchen, near the industrial center of Wiener Neustadt, this morning after a report that unemployed workers were organizing a hunger march from Ternitz. Machine guns and barbed wire were placed across the highways. Up until 1 p. m. however, no serious clashes were reported. A group of 1200 marchers was easily dispersed.

Vienna Quiet.

The situation in Vienna was quiet, and the streets presented a normal appearance. Most of the morning newspapers did not even mention the presence of troops in the city. The papers, however, are under strict regulation.

The Socialists seem for the moment cowed. Police reported this morning that there has been no attempt as yet to resist the police and military.

The big Socialist majority in the Vienna Diet protested against the dictatorship in a lengthy meeting last night.

National Socialists listened with sardonic courtesy while Christian Socialists heckled the speakers. Riddling the Dollfuss dictatorship, Alfred Frauenfeld, said it was an Austrian version of the short-lived von Schleicher Cabinet in Germany which preceded the rise to power of Adolf Hitler.

National Socialists Waiting.

The Austrian National Socialists, who acclaim Hitler as their Chancellor, have adopted a policy of watchfulness. They are confident that what is happening now is merely a prelude to eventual and inevitable National Socialist rule.

A report that Helmweh (home guard) leaders were discussing the advisability of co-operation with the National Socialists in a "National front" similar to Germany's National Socialist-Nationalist combination added weight to this confidence.

A number of Styrian Helmweh leaders were reported to have met in Vienna to discuss co-operation with the National Socialists.

The suspended Parliament in Austria, elected in November, 1930, comprises 66 Christian Socialists, 72 Socialists, eight National Socialists and 19 of the Economic bloc.

However, the National Socialists have made big gains in recent provincial elections and now demand a new Parliament election.

It is not alone the exterior and interior architecture and complete of appointment that distinguish this mortuary, it is the service, invariably respectful and orderly, the total absence of intrusion, the efficiency of authority, that is so different from the usual experience.

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Clayton Road at Concordia Lane

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The Japanese "Walk-Out" at League Assembly Meeting



LED BY YOSUKE MATSUOKA (right), Japan's delegates to the League are shown "walking out" of the assembly after refusing to accept the report of the committee of 19 on the Chinese-Japanese relations in Manchuria.

EINSTEIN HAS NO PLANS TO RETURN TO GERMANY

Scientist Disturbed by Rise of Hitler; Keeps to Rooms in California.

PASADENA, Cal., March 10.—The plans of Dr. Albert Einstein, scientist, to return to Germany are indefinite.

Although the "father of relativity" has refused flatly to discuss the latest German political upheaval, intimate friends disclosed that he was "greatly disturbed."

Dr. Einstein will leave here tomorrow by train for a three months' stay at the Institute for Advanced Study at Princeton, N. J. Whether he will board a boat for his homeland at the expiration of that time, or whether he will seek permission to remain longer in this nation has not yet been determined, his friends said.

As a leader among Jews, the anti-Semitic program of Adolf Hitler, neo dictator of the fatherland, has caused Dr. Einstein deep concern. In contrast to his visit at California Institute of Technology last year, when the scientist appeared frequently in public, Dr. Einstein has secreted himself completely during his present stay.

Occupying a suite of rooms at the Athenaeum on the "Tech" campus, instead of the little cottage that he and his wife used last year, Dr. Einstein has insisted on isolation even to having his meals sent up to his rooms.

MORE SCRAP IRON TO JAPAN

2000 Tons Sent From New York This Week.

NEW YORK, March 10.—Scrap iron shipments from New York to Japan increased 800 per cent this week to 2000 tons, Michael Bonomo said yesterday. Bonomo's firm, the Schlavone-Bonomo Corporation, handles most of the scrap in this section. The junk includes railroad ties, rusty subway and street cars and old engines. Bonomo said the iron was used by Japan for war material.

"Since a year ago," Bonomo said, "we have had fortunate markets in the Far East. Japan has bought practically everything she could get her hands on for war materials, and even during the lull in fighting our shipments have averaged 1000 tons a month. Last Tuesday this was stepped up to 2000 tons a week."

The suspended Parliament in Austria, elected in November, 1930, comprises 66 Christian Socialists, 72 Socialists, eight National Socialists and 19 of the Economic bloc.

However, the National Socialists have made big gains in recent provincial elections and now demand a new Parliament election.

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Prison Camps for Communists, Legal Safety for Jews Pledged By Two Hitler Cabinet Officers



By the Associated Press.

BERLIN, March 10.—A threat of hard labor for thousands of Communist prisoners and a promise of legal safety for Jews were put forward today by the two members of Chancellor Hitler's Cabinet who belong to his National Socialist party.

Dr. Wilhelm Frick, Minister of the Interior, in an address at Frankfurt-on-the-Main, said Communist would be barred from political life until they become "useful members of the nation."

"When the Reichstag convenes March 21, Communists will be kept from the session by the most urgent and useful duties," Dr. Frick told the Frankfurt audience. "These gentlemen must again get accustomed to fruitful work. We will give them the chance to make good in detention camps."

Capt. Hermann Goerring assured the Central Union of Jewish Citizens that "the safety and life of Jewish citizens is legally guaranteed."

Gen. Franz von Epp, Federal Commissioner for the Free State of Bavaria, formally took office today. Von Epp's proclamation explained the commission's purpose would safeguard law and order until a new Bavarian Government was established. He ordered the arrest of all Communist officials and all Reichsbanner leaders in the state. Orders were given to the police to brook no opposition in the holding of Nazi flags on official buildings. Nazi storm troopers were ordered to supplement the police. Search for weapons were ordered.

Nazis Rule in Saxony.

The Saxon Cabinet resigned today and Baron Manfred von Killinger, National Socialist leader, took over the executive duties of the state and appointed his representative to the ministerial offices.

Gen. Werner von Blomberg, Minister of Defense, addressing the troops, emphasized that the Reichswehr men (members of the standing army) served the nation, not the separate states. "Behind them," he said, "stand millions unarmed."

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ST. LOUIS POST-DISPATCH

Founded by JOSEPH PULTZER.

December 12, 1878.

The Pulitzer Publishing Company
Twelfth Boulevard and Olive Street

THE POST-DISPATCH PLATFORM

I know that my retirement will make no difference in its editorial principles; that it will always fight for progress and reform, never tolerate injustice or corruption, always fight demagogues of all parties, never belong to any party, always oppose privileged classes and plutocrats, never lack sympathy with the poor, always remain devoted to the public welfare; never be satisfied with merely printing news; always be honestly, independently, whether by predatory plutocracy or predatory poverty.

JOSEPH PULTZER.
April 10, 1907.

LETTERS FROM THE PEOPLE

A Striking Comparison.

To the Editor of the Post-Dispatch:
In our clamor for tax reduction, are we overlooking the real tax-eaters, and impoverishing the very institutions that give the masses the greater return for each dollar spent?

There follows a comparison of actual payments by five taxpayers for public utility services and for real estate and personal property taxes for the year 1932 in the City of St. Louis, and in Webster Groves (as to the last item):

	Gas.	Electric.	Telephone.	Taxes.
\$25.10	\$38.58	\$45.00	\$64.94	
28.20	42.48	35.00	78.00	
35.25	51.25	35.00	94.00	
48.50	53.80	65.00	220.00	
23.96	27.76	52.00	100.29	

\$162.17 \$193.37 \$238.50 \$552.23

Public utilities combined.....\$594.04

It is notable that the sum spent for taxes in return for which we receive streets and paving, street lighting, sidewalks, schools, and libraries, police and fire protection, parks and playgrounds, sewers and health service, art museum, zoo, etc., is LESS than the sum paid for three minor services by the public utilities. (Not forgetting that the State of Missouri gets a generous slice of these taxes.)

Water alone as a necessity is worth more from the standpoint of health and comfort than the combined electric, gas, and telephone services, and yet in the City of St. Louis it costs the average home-owner 2 per cent or 3 per cent of the combined cost of the public utility services.

Did not City Manager Dykstra of Cincinnati assert that a 5 per cent reduction in public utility rates would effect greater savings than a 20 per cent cut in taxes?

TAXPAYER.

For the Honor of the Law.

To the Editor of the Post-Dispatch:
I WANT to congratulate you upon the fight you are waging to purify and bring back to honor the legal fraternity of this State. Let us suppose that all lawyers lived up to the legal ethics advocated and practiced by the late Col. Fred W. Lehmann of your city and of the late Senator Thomas J. Walsh, who started on the road to national glory and fame by refusing to sell his birthright to a copper organization.

If the entire legal fraternity had always observed the code of the above-named legal giants, the legal profession would have stood at the head of all professions for respect, honor and value to this country. On the contrary, they have spelt themselves down to the very bottom of the class and none is found to do them reverence.

It will require drastic measures or methods to bring the profession back to honorable respectability, and it would seem that the pending bar bill is a move in the right direction.

Moberly, Mo.

J. R. LOWELL

Convalescence.

To the Editor of the Post-Dispatch:

PRIDE goeth before a fall. Not so long ago we were crammed with egotism, obsessed by the thought of a never-ending prosperity, gloating over our great prestige, our possessions and our power. Now we are flat on our backs. Great are closed. We are economically about as helpless as rats in a trap and the laughing stock, no doubt, of all other nations. Our present situation may be likened to the climax of a sordid tale of woe; the breaking, as it were, of a long and devastating fever.

The patient, though weakened, should now enter the delicate stage of convalescence. I venture to predict a substantial advance in commodity prices within six months, the farmers breathing easier, factories starting, men getting back to work. Let us hope the progress will be orderly. No more hectic chasings after imaginary pots of gold at the foot of a rainbow. Rather than again worship the god of two cars in every garage, let us turn our attention to getting the dinner pails full, and paying off our debts. In a word, let us proceed with due and proper caution, as a chastened people should. ARTHUR JOHNSON, Marceline, Mo.

For \$1 Auto License Fee.

To the Editor of the Post-Dispatch:
OF ALL that has been written and said, pro and con, in reference to cost of State auto license, the following extract from your editorial of the first that goes to the crux of the question: "We suggest to them that they ponder the loss of revenue from the low price car field if the cost registration fee is not reduced."

Why not reduce the license to \$1 for all cars and increase the gas tax to compensate for the estimated loss of license revenue? Thousands of small car owners would pay taxes on gas for occasional use of their car but they cannot afford to pay for a license even at the proposed rate of 40 cents per 100 pounds. In addition to this, thousands of motorists from other states would pay taxes on gas, even though they need not buy a Missouri license.

FELIX P. LAWRENCE.

Banking Reform and the Lehmann Opinion

The Glass bill proposes to give the banks three years in which to divorce their investment affiliates, but the bank crisis has disposed the banks to reform without waiting for congressional compulsion.

The National City Bank announced Tuesday that it would divorce its investment affiliate, and the Chase National Bank made the same announcement the next day. The revelations before the Senate Banking and Currency Committee made peremptory what might otherwise have dragged along for years.

Winthrop W. Aldrich, president of the Chase Bank, goes farther than the Glass bill. He proposes: (1) that no corporation or partnership shall be permitted to take deposits without being subjected to the same regulations and required to publish the same statements as commercial banks; (2) that no such institution dealing in securities shall be permitted to take deposits under any circumstances; (3) that no officer or director, or member of any partnership dealing in securities, shall be permitted to be an officer or director of any commercial bank or bank of deposit, and no officer or director of any commercial bank or bank of deposit shall be either director or partner in any investment bank.

Mr. Aldrich says it is impossible to consider the events of the past decade without being forced to the conclusion that commercial banking and investment banking must be separated to prevent inevitable abuses. As a matter of fact, it will be surprising if what has happened does not result in a Federal banking system similar to that in Canada. The bankers, unless we misjudge the temper of the country, have taken the pitcher to the well once too often.

They have at any rate given us a managed currency to meet an emergency, a recourse in which extraordinary powers have been granted the President by Congress. We have little liking for such methods, though realizing that at such a time the country needs courageous action. We must get the banks open, and we must do it as quickly as possible. No country can function without money.

While giving Mr. Aldrich full credit for his forthrightness, the country cannot avoid feeling that it was the willingness of bankers themselves that led to their undoing. If they now see the handwriting on the wall after that Belshazzar feast of which the Senate committee was told by Messrs. Mitchell, Baker and Rentschler, it is fair to ask why they did not accept and respect at the outset not merely the warnings of Daniel but the opinion of the late Frederick W. Lehmann, as Solicitor-General, that the unholy alliance was always illegal.

The National City Co. was organized in July, 1911. Its undisguised function was to do a business in the marketing of securities, which the Federal banking laws would not permit the National City Bank to engage in. President Taft asked the Department of Justice for a full discussion of the question of the legality of the agreements and arrangements existing between the bank and the affiliate. George W. Wickersham, then Attorney-General, turned the matter over to Mr. Lehmann, who had been Solicitor-General for less than six months.

Mr. Lehmann's report was dated Nov. 6, 1911. It was an exhaustive study of the purposes of the framers of the National Banking Act and the conflict between those purposes and the formation of such an affiliate as the National City Co. Going back to a petition of 1861 to allow state banks to issue notes secured by United States bonds, he traced the question involved through the course of banking legislation and United States Supreme Court decisions.

THE ATTORNEY-GENERAL.

Now that Senator Walsh is dead and the bow of Ulysses hangs on our political scene like the harp that hung on Tara's walls, anxiety increases in the country as to the Montana's successor.

President Roosevelt could, in our judgment, immensely hearten faith in the New Deal by making Felix Frankfurter Attorney-General. No serious student of our national plight doubts the necessity for exceptional ability in this great office. Prof. Frankfurter has one of the finest minds of our time. His article upon the depression, reprinted in part today upon this page, is a sufficient index to his qualities of mind and heart. His astuteness in the law is as outstanding as are his social sympathies and his intellectual courage. Gracing the Law School of Harvard University, he would also grace the Cabinet.

There was a time when the country could not hope to avail itself of the services of such a man in any high public place. The case of Justice Brandeis shows what would have happened. When Mr. Wilson nominated him to the Supreme Court, he let down all the thunder in that citadel of wealth and privilege from the apex of which Charles E. Mitchell has just jumped with a parachute and Samuel Insull has glided to sanctuary in Greece.

The Senate resolved itself into a battle royal over the nomination. The battle lasted four months. In the end, the people won. They usually do when the issue is plain. Justice Brandeis went to his place on the supreme bench, and he has continued there the same usefulness to his country that characterized his career in Massachusetts.

There is none now to deride him, as there was none left in the end to deride Senator Walsh before that great public servant passed from the scene. The people who had defamed Walsh at the height of his usefulness, the shameful press which had hailed him "mid-gunner" when he sought to purify the public service, are one in the forum with Nineveh and Tyre. Since the Wilson inauguration 20 years ago, seven men have been Attorney-General. The first was James C. McReynolds, appointed at the last minute on William G. McAdoo's recommendation. Unsuited to the Wilson program, McReynolds was sent, at the earliest opportunity, to the Supreme Court, where he now sits, among the reactionaries of that bench. Thomas W. Gregory, the Texas trust buster, served the next five years, but was forced to give his attention to war-time problems. Then came A. Mitchell Palmer, the Red hunt and what Louis F. Post called the "deportations delirium."

With President Harding's return to normalcy, the office was turned over to Harry Mitchell Daugherty of Washington Court House, O., who lasted only until Senator Wheeler's disclosures forced him to resign. For the next 11 months the Department of Justice was headed by a truly distinguished lawyer—Harian F. Stone, for a quarter century connected with the Columbia University Law School, now one of the adornments of the Supreme Court. During the last four years of Coolidgean prosperity, one John Garfield Sargent of Ludlow, Vt., drew the salary.

Throughout the administration of Mr. Hoover, the Attorney-General was William D. Mitchell, former

He saw the danger of allowing officers of the bank to be trustees of the company, and he set it forth in language that deserves repeating:

The enterprises in which the company is engaged may stand in need of credit and of funds, and it is too much to expect that the company's banks will deal simply as banks, equitably and impartially as between its own subsidiaries and persons and corporations with whom it is not affiliated. The temptation to speculative use of the funds of the banks at opportune times will prove to be irresistible. Examples are recent and significant of the peril to a bank incident to the dual and diverse interests of its officers and directors. If many enterprises and many banks are brought and bound together in the nexus of a great holding corporation, the failure of one may involve all in a common disaster. And if the plan should prosper, it would mean a union of power in the same hands over industry, commerce and finance, with a resulting power over public affairs.

Those words, written more than 21 years ago, predicted precisely what was to happen to the National City Bank and the National City Co. There was no doubt in Mr. Lehmann's mind. He stated his conclusion to Mr. Wickersham:

On Aug. 1, 1911, I submitted to you an opinion, in which you concurred, that the agreements and arrangements in question were means of enabling the bank to carry on business and exercise powers prohibited to it by the National Banking Act. I have reconsidered the question with the care demanded by its importance, and have reached the conclusion that both the bank and the company, whether considered as affiliated or as unrelated, are in violation of the law.

That important opinion was kept from the American people for 21 years. Not until Senator Glass came upon it last year and had it inserted in the Congressional Record for May 10 was its existence made known. Attorney-General Wickersham, although concurring in the opinion, did not release it. How many succeeding Attorney-Generals knew about it is not a matter of record, but, according to William D. Mitchell, Attorney-General in the Hoover administration, A. Mitchell Palmer knew about it and refused to give it out for publication. Not a word about it came from Harry M. Daugherty, or was volunteered by any of his successors during the 12 years of Republican rule.

The records of the Department of Justice show that in 1913 Attorney-General McReynolds, now a member of the Supreme Court, furnished the then Secretary of the Treasury, William G. McAdoo, with a copy of the Lehmann opinion, at Mr. McAdoo's request. What he did with it is not known. What he should have done with it—what anyone who came in contact with it should have done—is precisely as Senator Glass stated in his speech of disclosure. He should have given it to the Comptroller of the Currency in order that that official might proceed against these violators of the banking laws.

But no one followed that course. Terrorized by the banking power in New York, or willingly subservient to its will, the officers of the Government—the agents of the people, if you please—held the Lehmann opinion from the light of day. A great national bank, with millions of dollars in deposits, was permitted to be managed by the same men who were placing millions in securities before the American people. Undue favors and improper loans became part and parcel of the whole set-up. At length, last month, came the resignation of the heads of both the bank and the company under fire and a national rush by depositors for their money, which was checked only by the closing of all the banks in the nation.

law partner of Pierce Butler and undistinguished in the past. Taken as a whole, it is a record of ineffectiveness which makes all the more necessary the appointment of the best man President Roosevelt can find for the vacancy.

Shakespeare said: "Sweet are the uses of adversity, which, like the toad, ugly and venomous, wears yet a precious jewel in its head." Precisely. We nominate Prof. Frankfurter for Attorney-General.

PUBLICITY AND GOLD HOARDING.

The Federal Reserve Board has gone after the gold hoarders. It has asked for the names of all those who have withdrawn gold since Feb. 1 and fail to return it by next Monday.

The withdrawal of gold, estimated in St. Louis at approximately \$1,000,000 in the five days just before the banks closed, and at more than \$300,000 elsewhere in the Eighth Federal Reserve District, has been many times greater in the wealthier Eastern cities.

It was not known how much of the gold that was going abroad went for mere security. Obviously, the board had some interesting information upon this subject when it stopped gold shipments out of the country. An investigation will probably reveal that the people who precipitated the bank panic were fast getting their movable wealth out of the United States when the gold embargo was imposed.

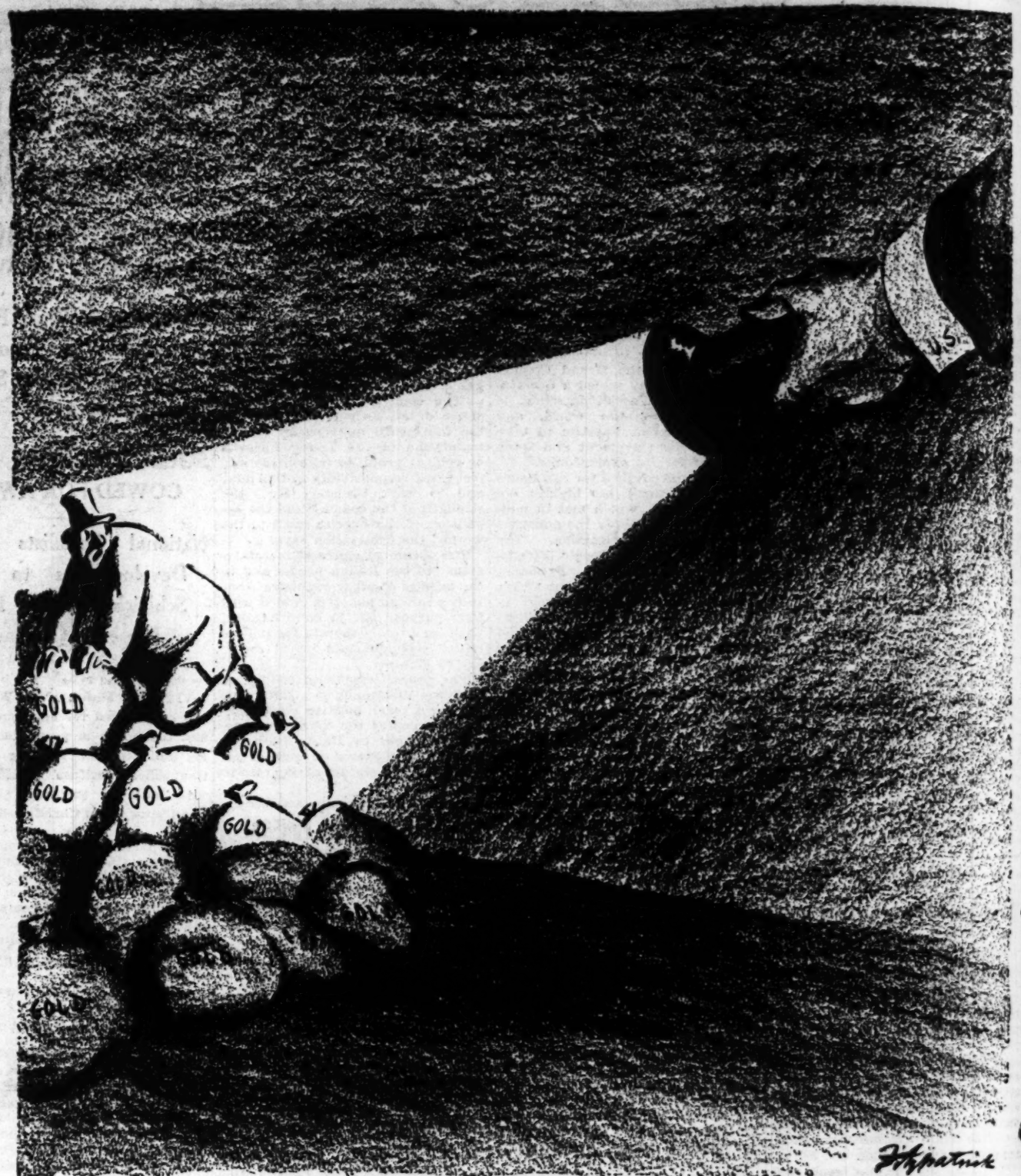
Insisting that we remain on the gold standard, they were doing everything they could to pull the props from under it.

We need publicity in this unwholesome quarter, as we need publicity for income tax returns. The gold hoarders and the gold shippers are one with the income tax dodgers. The Senate Banking and Currency Committee can find out all about the former, and we hope to see it do so. Congress will have to take care of the latter.

Meanwhile, the Federal Reserve Board has all the authority it needs to enforce its order, and the emergency bank law carries heavy penalties for violations of restrictions.

A VICTIM OF THE DEPRESSION.

The United States Daily had a unique position among American publications, and it is to be regretted that the depression has now made its suspension necessary. The publication was devoted exclusively to recording the documents and actions of the Government, later extended to include important activities of the states. Presenting an array of information unobtainable on the instant elsewhere, it became an invaluable reference source to all interested in public affairs. The field of subscribers, unfortunately, was limited, and David Lawrence, its publisher, battled against difficulties almost from the moment he began his enterprise, seven years ago. Now he has been forced to discontinue publication, but with the hope of revival when economic conditions improve. The seekers of facts, who found the United States Daily valuable in their researches, will hope that this day-by-day chronicle of our history may soon be resumed.



NAME AND ADDRESS, PLEASE.

What We Confront in American Life

Reconstruction cannot come on basis of past prosperity, says Harvard law professor, for new status now prevails; economic pace has slackened due to stationary population, mounting debt burden, heavy taxes, etc.; first task is to put people back to work; American resources and technique, properly applied, can solve problem.

From the Anniversary Address by Prof. Felix Frankfurter at Twentieth Annual Meeting, Survey Associates; Reprinted From Survey Graphic.

A GOOD part of our past is dead. To hope for its revival is tragic illusion. New circumstances condition the nation's wealth-making; how they are met will determine the national welfare. The road to yesterday's prosperity is largely barred. Recovery, too much pursued by incantation, must deal with factors which in their combination certainly present a new situation. They constitute a decisively different environment, both economic and psychological, from the slough out of which past depressions have moved.

First and foremost, I venture to put the arrest in the rate of increase of our population. Now this marks a break with our whole history. Restriction of immigration has become a settled national policy. An inflow of a million a year before the war has, in the last year, changed to an excess of emigration. No doubt our pre-war immigration raised problems of competition in the labor market. But more important, perhaps, it supplied much consumptive capacity for American production.

But a matter of even more far-reaching implications is the decreasing birth rate. The controlling fact is the steady and substantially downward curve. Nor need I labor the point of its bearing upon the prospect of expansion of the domestic market in the light of industrial mechanization.

Equally permeating in its implication is the weight of our debts, public and private. The outstanding indebtedness of the country colors the whole economic situation. It presents perhaps the most serious of all our problems. Land values were inflated by the expectation of increased population. With the trend toward an arrested population, there must be a heavy shrinkage.

To secure a real financial equilibrium, a very substantial cut in both public and private debts appears unavoidable. This process, of course, is at best painful, though there are more and less painful ways of doing it. Through their conversion loan, the British have taken the lead in doing what must be done.

Intimately bound up with our staggering public indebtedness is the increasing burden of taxation. Savings there can be and there must be. Good government demands it, as well as our economic plight. But the sum total, I venture to say, will afford little alleviation. To attempt any sizable curtailment of appropriations for the social services would be the blindest misconception of public finance. Under the deceptive slogan of "economy," too many comfortable people preach vicious asceticism. This is mean and self-defeating. The country cannot become richer by making the quality of its social life poorer. Quite the contrary.

The debt service, of course, absorbs much more of taxation than the social services. But at the lowest, the debt service will remain enormous. The only opportunities for large savings are spurious veterans' claims and the armed services.

The ultimate governing forces of the world are ideas—what men believe in and what they distrust. Do I not report accurately when I note the profoundly important

psychological factor of a growing disbelief in the fairness of our capitalistic scheme and even in its capacity to achieve its purposes?

Happily, there are a few brave and discerning voices. Mr. Justice Brandeis found it necessary to admonish that "the people of the United States are now confronted with an emergency more serious than war," and he showed us the way by concluding, "If we would guide by the light of reason, we must let our minds be bold."

To be sure, our conditions are partly unique, but partly we are enmeshed in circumstances and tendencies that are universal. We cannot drift; we must consciously direct the course of our society, and determinedly conserve the enduring gains of civilization by drastic readjustments.

To the country generally, the seemingly sudden reversal of what was considered a securely established order of property came almost like a thief in the night, like a capricious eruption of malevolent forces unrelated to the past and therefore unexplained by it. The great body of our people were, and I am afraid to a considerable extent still are, bewildered and baffled by the meaning of it all, largely because these people had been taught to look to for leadership had, in their recklessness and ignorance and greed, misled and misused them.

During the whole post-war period, we were veritably gorged with statistics of material development. With singular blindness, it was deemed almost disloyal to the Americanism of the South Sea Bubble era to challenge the meaning of these statistics or even to supplement them with other unpleasant figures. Until more recently, the critical inquirer into our social scheme was looked upon as a heretic; he was characterized as selling America short.

And now that the great disillusionments have come, the widespread and growing miseries, mass distress imperiling satisfaction even of the animal wants of man and undermining his sense of security, the public all too widely expects leadership and magic to solve its difficulties. Just as these evil days seemed to have dropped upon us suddenly out of nowhere, there is still a feeling that "prosperity" will return with the miraculous swiftness, in the guise of some formula or man—some wizard who will restore our happiness.

Revival or recovery will not come by pulling rabbits out of a hat. There are no tricks that will turn the way out. The way out lies in bold and laborious grappling with the basic forces of our economic situation. But we have been told, and are still told, that the path of wisdom cannot be faced and that the hard road of action that we ought to take cannot be taken because public opinion will not support it. I have not believed it in the past, and I believe it still less today.

The one generalization that can fairly be made about public opinion is that the public responds to truth-telling and courage in high places. Moreover, the function of

political leadership is to lead, and not to allow action to be paralyzed because public opinion is confused and distracted. I venture the belief that never have our people been more ripe or more ready to follow determined direction based upon a brave and lucid analysis of our economic forces.

It is not open to argument that mass relief has become the primary duty of government and can no longer be left to makeshift charity for men. Mass relief raises most delicate and complicated problems of administration. And it is important to realize that we must provide not merely for the backs and bellies of men but also for their spirits. Ways must be found, and through governmental lead, to prevent the terrible psychology of idleness and hopelessness from settling upon the unemployed. In diverse forms, attempts must be made to turn the enforced idleness of millions of people into opportunities for part-time education and recreation and some constructive economic activity.

The millions of our unemployed fellow citizens have shown an extraordinarily patient temper. The only way to justify indeed, the only way to maintain this temper, is to make definite progress toward the employment. This ought not to be merely pious wish. It is a national "must." Every avenue for feeding men back to jobs must be pursued and vigorously pushed. The problem here has reached such dimensions that there can be no shadow of doubt that governmental intervention in some form or other is necessary.

The kind of public works program which Senator Wagner proposed a year ago seems to me indispensable, except that now we should embark on an even larger, a more ambitious, public works program than he sponsored then. I am not unaware of the various fears that are entertained in regard to such a program. But we cannot get out of the present difficulty by yielding to the fears of men who are too much in the grip of the past and are still guided by economic views that leave out of account the powerfully changing forces of America today.

We must start quickly upon the execution of a program of re-employment. All else is secondary. The present trend of things must be reversed, and at a rather rapid tempo. A change in direction and assurance that new processes are under way are indispensable. Mr. Roosevelt's admirable Tennessee Valley project is an example of what must be done on a large scale. By a well-planned, co-ordinated public works program of adequate magnitude, quickly entered upon, the United States and the states could, within six months, put to work directly some 2,000,000 men, and indirectly perhaps 2,000,000 more. It would set in motion many wheels now idle; it would help transportation, agriculture, manufacturing and merchandising.

Such a program would have to be related to a socially sound taxing system. Ultimately, it ought to be financed by estate and income taxes, worked out by the National Government in co-operation with the states. Needed permanent investments for the country's welfare would thus be made, and they would not involve competition with private enterprise.

Despite our present plight, we have more than ever within our power to be masters of our fate, so far as our external life is concerned, if only we have the will to translate knowledge into action and to give further knowledge by action. "The Western world," writes John Maynard Keynes, "already has the resources and the technique, if we could create the organization to use them, capable of reducing the economic problem, which now absorbs the moral and material energies, to a position of secondary importance."

GERARD FOWKE, NOTED ARCHEOLOGIST, DIES

Conducted Investigations of Mound Builders in Vicinity of St. Louis.

St. Louis friends of Gerard Fowke, whose quest of a prehistoric American before the Indians had led him from New England, Mexico, from Siberia to Hawaii, were informed yesterday of his death last Sunday at Madison, Ind.

He never found evidence of an early American of another race than the Indian, but his search exploded the once prevalent theory that the Mound Builders were a separate and superior people. He discovered most of what is known about the Mound Builders' mounds, which preceded St. Louis by hundreds of years, and he delved back into the geological history of his site for thousands of years before the Mound Builders.

Much of his quest had been conducted for the Missouri Historical Society. First connected with it when it obtained quarters in Jefferson Memorial at the World Fair, he installed its great collection of Indian relics in 1913. It arranged them in 1926 and made complete new installation in 1930.

Mr. Fowke, whose remarkable physical vigor was a tradition among American archeologists, died of cerebral hemorrhage after a brief illness of influenza. His friends recall that one previous illness in his 77 years. In more than a half a century of exploration, he had lived largely outdoors and walked frequently as much as 20 miles a day. Funeral services were held Tuesday at Madison, where he had resided for 11 years. He never married and had no relatives.

A Picturesque Figure. He was one of the most picturesque men of his picturesque profession. At his death he was about \$600, the savings of more than a half-century of work that he made him famous. He was more money, acquaintances than he had ever had at one time except once before in his life. The an amateur archeologist, he quashed him about \$2500 in Fowke's "vacation" with the legs was a year's geological research in the Yellowstone in leather boots and corduroys, on bacon and beer. Years no one had seen him without those leather boots. He one concession to formality was to abstain from tucking his trousers inside the tops. One such concession was his lecture to the historical society in 1926, when he was described in the Post-Dispatch as follows:

"Seventh of the line of Gerard Fowke of Gunston Hall, Virginia, he presented a striking figure on the platform. He wore a long blue coat and a habit of years in the field, leather boots, their tails concealed by his trouser-legs. He tanned faces peeped from a pattern of archaic thick, a beard, keen and aristocratic. At his eyes glitter, his voice rings at his stride is quick and sure."

His appearance and the personality which he expressed, at the winning and compelling, a tremendous effect in his work, associate of studies in Missouri, Mexico and Caribbea Cave recall yesterday. "Everywhere we went people flocked to him, the society, 'Fowke' could have anything he wanted."

His Early Work. He was born in Mayville, Ky., the son of John and Sibella Smith and legally adopted by his grandfather. His first work was at the Bureau of Ethnology under the Smithsonian Institution was a study of aboriginal remains in the East from 1885 to 1888. He excavated Viking remains near Boston in 1888 and 1896. In the following two years he resumed his search for a prehistoric race on Vancouver Island then sailed to Siberia in 1898 to search for evidence of a connection of the earliest known race of this continent—the Indians.

Research in Siberia. He picked up a stranded sail in Siberia, and accompanied him and a Turgan native, travel 700 miles down the Amur River and a considerable distance along the hazardous coast in an open canoe. He discovered the remains of a migration into North America. Scientific measurement of modern Siberian and Indian races were alike, and Alaskan Indians and Siberians used the same method of heating their huts. Built chimneys circling the inside to use the heat of the smoke.

In the following two years he conducted in many states for the detection of a prehistoric American of an antiquity that would obliterate the only source, the Smithsonian Institution sent him to Kansas to examine the Lansing skull. He judged its period to have been 4000 years ago, the oldest he had found, but of no different race, and independently of him, St. George, Wisniewski, of Wisconsin, arrived at the same conclusion. Still archeologists and the public believed that the Mound Builders were not Indians. That theory was exploded by the scientists by Fowke's "archeological history of Ohio," published in 1908.

Going back before the first evidence of mankind in America, he delved into geological history, first in Ohio, and then—under the sponsorship of the Missouri Historical Society from 1911 to 1914—the St. Louis region.

In a two-year investigation of the deposits of loess, a yellow clay, throughout this area, he delved evidence that the Mound Builders had been under a foot of water in the floods that

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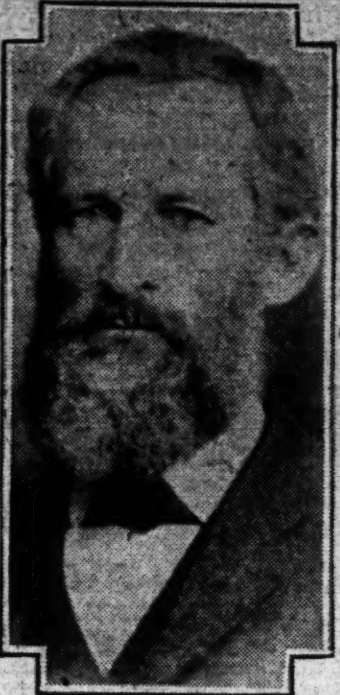
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ST. LOUIS POST-DISPATCH

ARCHEOLOGIST DEAD



—From an old engraving.
GERARD FOWKE, distinguished archeologist, formerly with the Missouri Historical Society.

EXHIBITION OF WORKS OF THREE ARTISTS

Smith and Thallinger Show Missouri Scenes, Oldfield Pacific Coast Marines.

An exhibition of recent oil paintings by Wallace Harnden Smith and E. Oscar Thallinger, St. Louis artists, and the first mid-west presentation of the water colors of Otis Oldfield, of San Francisco, who painted as he sailed to Alaska on a 40-foot windjammer, is open at Newhouse Galleries, 484 North Kingshighway. It will remain on display throughout the month.

Although the 69 paintings represent widely different scenes, ranging from Missouri landscapes to activities aboard ship, all are the product of artists who have drawn their material from their own environments.

Of the 31 paintings by Smith, three employ an urban setting, involving such titles as "Third Street," "Freight Cars" and "Tenements." One, still wet from the artist's brush when it was hung, portrays a rural scene near St. Charles.

Especially effective is "From the Rear Platform," by Thallinger, showing a gray water tower straddling the track behind the departing train, contrasting with the leaden sky above. It is painted from the perspective of the observation platform.

The progress of St. Louis is depicted in another of his canvases titled "Making Room for the Plaza," showing the demolition of an old dwelling. Still another, entitled "Spring," shows a rural church, rising sturdy and square, with its yard sprouting green with the new life of the season and the garbled old trees about it set against a changing sky.

The Oldfield exhibit, embracing 45 pictures, varies from stirring scenes to depictions of sympathetic depictions of little incidents in the lives of the "kids" of Telegraph Hill, who play within view of the artist as he sits on his hillside perch.

The marines, sketched during a rough and ready cruise two years ago, portray not only amusing characters aboard ship—especially the cook—but show the inexorable battle between the sea and the men who sail it. Grim, indeed, is the painting "The Pumps," depicting stark mechanism against foaming waves.

One of the Californian's objectives was to paint men at work at sea. He attains a realistic effect in his "Sleet Squall," with helmsman crouched against the gale.

loved the receding of the glaciers, when the Mississippi emptied into the Gulf of Mexico at the site of Commerce, Mo.

No loess was found on the highest spot in St. Louis County, a hilltop northeast of Elliptical. Loess began at a point down the hill, and increased toward the valley. Mr. Fowke reasoned that the loess could have been deposited only by a bay, slowly receding with the receding floods, and that this hill-top had stood above the water.

Theory of Mounds.
Investigating the mounds of a much later date, Mr. Fowke developed evidence that they had been built before the Mississippi found its present course. Then, he judged, the Missouri carried it five miles east, along the Illinois-bluffs. The Cahokia mound in Illinois—largest earthen pyramid in the world—and the Big Mound, which once covered a block at Broadway and Mound streets, with dozens of smaller mounds now separated by the Mississippi, were in the same community.

In the last two years Mr. Fowke had completed what he regarded his greatest work. He had told friends, as his years increased, that the desire of his life was to map the pre-glacial drainage of the Ohio Valley. That done, he would have finished his work. Tramping hundreds of miles from the sources of the Ohio in the Alleghenies down to its mouth at Cairo, he had completed the work and wrote to a St. Louis friend a few days before his last illness that the report was written and the map ready for the publisher.

HOLDS HIS OWN AT 77 IN CHESS TOURNAMENT

Lewis T. Haller, 77 years old, who has been playing chess since he was 11 and was champion of St. Louis from 1885 until 1889, returns to game.

Lewis T. Haller, 77 years old, who has been playing chess since he was 11 and was champion of St. Louis from 1885 until 1889, has returned to match play for the first time since 1904 and is one of the mainstays of the Missouri Pacific-St. Louis Club team in the championship tournament now being held at the Marquette Hotel.

Despite his long absence from the game, he has more than held his own against more youthful competitors and in the five games played has lost only once. He entered the tournament only on the insistence of his son, Lewis W. Haller, captain of the Missouri Pacific-St. Louis team and a former city champion.

"I'm just getting too old, I guess," says no use denying it," Haller said yesterday when interviewed at his home, 4852 St. Louis avenue, where he lives with another son. "I'll never enter match play again after this season. I can't stand the half of running out nights and all that. But it's a great game and I'm enjoying the matches."

"I learned chess from my father in 1868, the year after he returned from the war. We lived in Cincinnati then. Later we moved to Kentucky and I didn't have much chance to play. When my brother, William, and I moved to St. Louis in 1878 we began playing chess again just for pastime.

"It was so interesting that in 1879 we joined the St. Louis Chess Club, which had been organized the year before. But that club was not the first here. We heard much about the Mercantile Club, the forerunner of our group, which met at the Mercantile Library."

"A few years later I won the city championship and held it until my brother beat me in 1889. He was champion until 1904. After 1889, I never played so much as I taught my sons to play and Lewis has followed the game as closely as I did."

Haller exhibited with pride his championship medal, "made out of coin gold," with a castle hammered out of the center as a symbol of the piece with which he won the final match.

He recalled famous St. Louis players of the '90s and '00s—Max Judd, the "Star of the West," and Capt. George H. MacKenzie, the "Dreaded American," both of whom, according to Haller, he defeated in the game. "They were so good they didn't even enter our tournaments," he added.

One of his most treasured possessions is a chess table given him by Judd. It is of walnut with inlaid maple and rosewood playing squares and is said to be 80 years old.

DEBUT OF LITTLE SYMPHONY

Webster Groves Organization to Give Free Concert Sunday.

The Webster Groves Little Symphony Orchestra, under the direction of Clarence J. Best, will give its debut concert Sunday afternoon at 3 o'clock in the auditorium of Webster Groves High School. Admission is free. The organization was founded about three months ago with 15 members and now has an enrollment of 54 and practically complete symphonic instrumentation. The program:

Marche Militaire Française... Saint-Saëns
Ballet of the Flowers (Part II)... Stravinsky
V. Violin
VI. Lily of the Valley
VII. Dardanis
VIII. Gardenia
Symphony No. 8, B Minor (Unfinished)... Schubert
Country Gardens... Grainger
Overture to "Marriage of Figaro"... Mozart

LEGAL SAFETY FOR JEWS IN GERMANY

Continued From Page One.

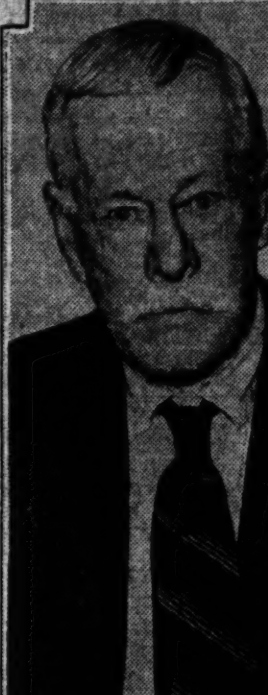
Magdeburg said several women and children were trampled and injured in a panic when storm troops occupied and closed a big chain store. Several shoppers and employees were reported to have been maltreated. American chain stores have become targets of demonstrations in a Nazi movement to decentralize big concerns.

Prince August Wilhelm, one of the ex-kaiser's sons, spoke at Frankfurt against the Marxist parties.

Boycott of Jews Urged.
In Berlin, throngs of curious jammed the sidewalks in the fashionable Kurfurstendamm to watch storm troops before several prominent shops urging buyers to boycott the Jewish stores. The resignation of a Jew who is executive committee chairman of the stock exchange was demanded by a Nazi crowd.

All Jewish merchants in Annaberg were arrested. Twenty persons were wounded, four of them seriously, in a fight when Nazis occupied the town hall at Zwenkau today. Two of the victims were Nazis.

CHESS PLAYER



By a Post-Dispatch Staff Photographer.
LEWIS T. HALLER.

PUBLIC MEETINGS AND ENTERTAINMENTS

Prof. Nathaniel Schmidt of the department of Oriental history and Semitic languages at Cornell University, will discuss "Japan and the League of Nations" at a meeting at Sheldon Memorial, 3848 Washington boulevard, at 7:30 o'clock Sunday evening. Prof. Schmidt is serving as visiting leader of the Ethical Society this month.

The last part of Dr. Denton J. Snider's "Lincolnbud" will be read and discussed at a meeting of the Denton J. Snider Association for universal culture at the Cabanne Branch Library, Union boulevard and Cabanne avenue, tomorrow afternoon.

The John Reed Club of St. Louis will meet at the Cabanne Branch Library, Union boulevard and Cabanne avenue, at 7:30 o'clock this evening. A public discussion will be held after an address on "Marxism Approach to Art—An Interpretation."

CHILDREN TO DISPLAY DOGS

Boys and girls less than 10 years old will have a chance to exhibit their pets at the annual all-breed dog show to be given by the Mississippi Valley Kennel Club March 31 and April 1 and 2 at the Arapa. The children's class was decided on as a new feature at a meeting of club directors at show headquarters, 411 Washington avenue. Any pedigreed dog entered in the regular classes may also be entered in the children's class without the payment of an additional fee.

SOCIAL ACTIVITIES

M. R. AND MRS. C. DRUMMOND JONES of Grant's Farm, Gravois road, and their daughter, Miss Jacqueline Busch Jones, who have been at the King Cole Hotel in Miami Beach, Fla., for the season, are expected home this week-end.

Mrs. Florence Parker Busch of Grand View Farm, with her daughter, Miss Marie Eleanor Busch, and her son-in-law and daughter, Mr. and Mrs. Sharp Ezell, 48 Fortiane place, who have a cottage at the Surf Club in Miami for the season, will prolong their visit for several weeks.

Mr. and Mrs. Ezell entertained 28 guests at a dinner given at the Surf Club last Saturday night, on the occasion of the Monte Carlo Festival. The club was decorated to represent the famous resort in France, and the souvenirs were menus designed by well-known caricaturists.

A family reunion is being held at the estate of Mr. and Mrs. George Fox Steedman, 34 Westmoreland place, in Santa Barbara, Cal., where they have spent most of their time for several years. They are entertaining their daughters, Mrs. Albert Pope Hinckley of Pleasant Valley, N. Y., formerly Miss Katherine Steedman, and her children, and Mrs. George E. Bass of Paris, who was Miss Medora Steedman, and her young son, Mrs. Bass will return home later in the spring by way of St. Louis to visit Mr. Bass' parents, Mr. and Mrs. George A. Bass.

Mrs. Clinton H. Fisk, 6142 Westminister place, has returned from Detroit where she has been visiting her daughter, Mrs. Robert Bryant. Mrs. Bryant was Miss Mary Frances Fisk.

Mrs. Frank Boogher, 6300 Pershing avenue, and her daughter, Miss Hillary Boogher, have returned from Washington. During their stay they witnessed the inauguration of President Roosevelt, and later attended the inaugural ball.

Mr. and Mrs. William Donaldson Hemenway, 35 Kingsbury place, are expected home tomorrow from Palm Beach, Fla., where they have been members of the large St. Louis contingent.

Mr. and Mrs. Winston Churchill are spending the winter at their estate in Cuernavaca, Mexico, and will leave this month for the East. Early in the spring they will take possession of their summer home in Cornish, N. H. Mrs. Churchill is a sister of Louis M. Hall of Hotel Chase.

Mrs. Daniel Sidney Brown of the Kingsbury apartments has with her a daughter, Mrs. Pierce Bry-

PAGE 318

ant of Westline, Mo. Mrs. Bryant, who was Miss Marjorie Brown, will remain until early next week.

Mrs. Edward S. Robert of Clarksville, Mo., will be in St. Louis today for the week-end and will be at the Park Plaza. Mrs. Robert's son-in-law and daughter, the Marchese and Marchesa Antonio Maletei of Malta, are spending the winter in London.

Mr. and Mrs. Edgar Garbade Niggeman, 5854 Delmar boulevard, and Mrs. Niggeman's sister, Miss Grace Niggeman, have returned home after spending the winter in Palm Beach and other Florida resorts.

Mr. and Mrs. William F. Peters, 7380 Westmoreland drive, will return today from Miami Beach, Fla., where they have been members of the winter colony. Their daughter, Mrs. Emil Harns, 6938 Waterman avenue, who was with her parents in Florida, preceded them home.

Prior to her departure she was the guest of honor at luncheon and beach party given by Mr. and Mrs. Peters at the Panoast Hotel.

The Glee Club of Mary Institute has gone to Sedalia, Mo., to participate tomorrow in the State competition for school singing organizations sponsored by the Missouri Federation of Music Clubs. The club won the elimination contest here last week.

The Right Reverend of Christ, Scientist, in St. Louis, Mo., Announces a
FREE LECTURE ON CHRISTIAN SCIENCE
By Judge Frederick C. Hill, C. S., of Clinton, Illinois
Member of the Board of Lecturers of The Way Church
The First Church of Christ, Scientist, in Boston, Massachusetts
At Fourth Church of Christ, Scientist, in St. Louis
5049 Page Boulevard
SATURDAY EVENING, MARCH 11, 1933, 7:30 to 8:30 O'clock
RADIOCAST, KMOX (1060 kc) first half hour of lecture, 7:30 to 8.

Why authorities now advise CANNED* PINEAPPLE once a day!

FOLLOW THE NEWEST DIETETIC ADVICE START OR END
One Meal a Day with Canned Pineapple



The proper daily serving is a Pineapple Cup of crushed or tidbits—or two slices. Healthful, too, in salads or desserts.

Daily Serving gives you all these benefits:

- Helps You Digest Other Foods** It speeds digestion remarkably, particularly of proteins such as meats, eggs, beans.
- Helps You Resist Infections** A good source of Vitamin A which, many authorities agree, protects against throat and nose infections.
- Combats Nutritional Anemia** Valuable source of iron, copper and manganese—minerals essential for blood building.
- Helps Protect Teeth and Bones** Contains the essential factors—phosphorus, calcium, and Vitamin C.
- Stimulates Kidney Function** Actively helps the kidneys eliminate waste matter from the blood.
- Promotes Growth** A good source of Vitamin B, as well as A and C.
- Aids in Preventing Acidosis** Contributes effectively to the alkalinity of the blood.

★ For daily use, Canned Pineapple is recommended. Canning temperatures cause a beneficial change of dietetic importance.

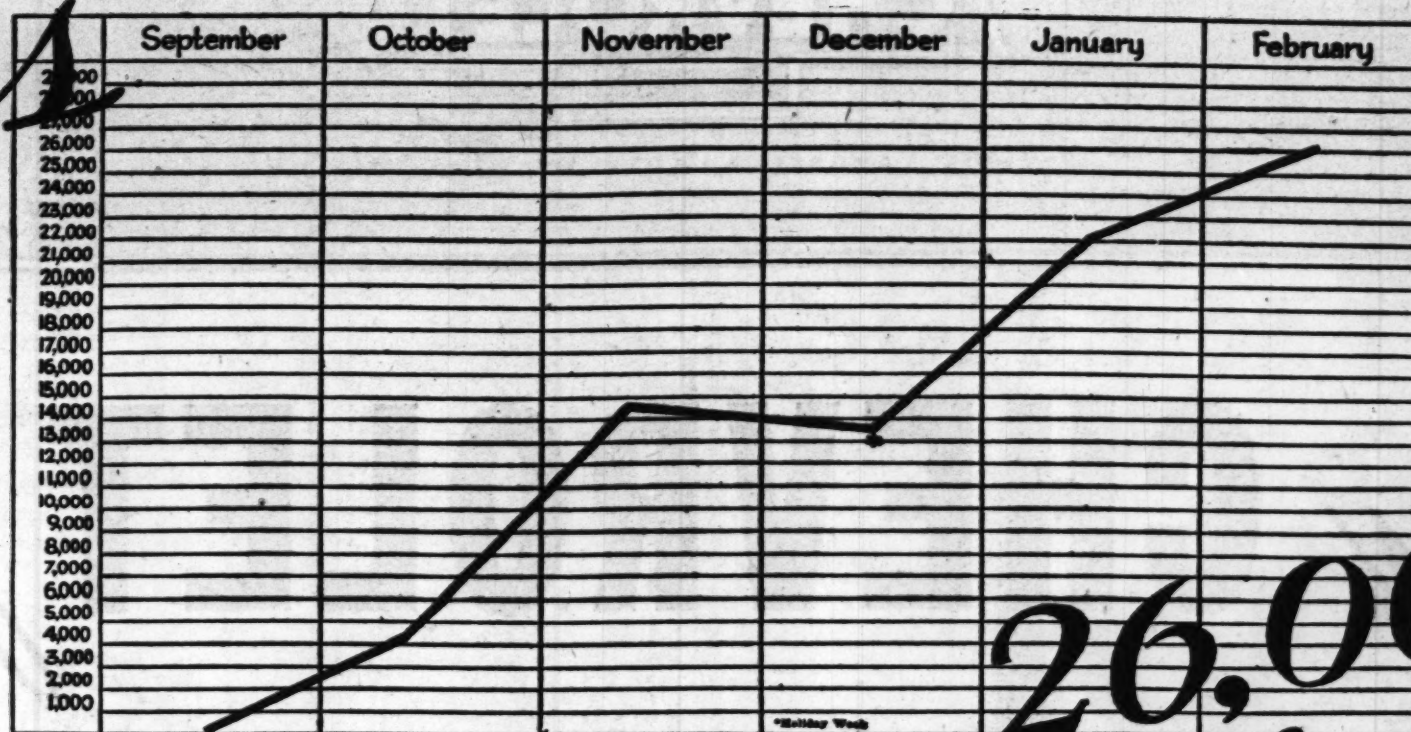
THE things Canned Pineapple does for you read them carefully. All these important benefits have been established through long scientific research into the effects of Canned Pineapple on the human system.

That is why authorities advise you to start or end one meal a day with this delicious fruit.

Begin today. If you miss it at home for breakfast, get it for lunch or dinner. Hotels, restaurants, dining cars are helpfully providing the recommended servings—two slices or a Pineapple Cup of crushed or tidbits.

Copyright, 1933 by Pineapple Producers Cooperative Association, Ltd.
EDUCATIONAL COMMITTEE, PINEAPPLE PRODUCERS COOPERATIVE ASSOCIATION, LTD., 100 BUSH STREET, SAN FRANCISCO, CALIFORNIA

Circulation gains



The chart above pictures the daily average net paid monthly increases in circulation made by the Daily Post-Dispatch from September 30th to February 28th.

26,000! More!

ST. LOUIS POST-DISPATCH

DAILY CIRCULATION

NET PAID AVERAGE FOR
FEBRUARY

236,646

26,048 More than in September... 4,961 More than in February, 1932

Circulation figures for the last five months compared with September are shown below:

	Daily Circulation	Increase Over Sept.
September . . .	210,598	
October	214,881	4,283
November . . .	225,141	14,543
December . . .	224,013*	13,415
January	232,655	22,057
February	236,646	26,048

*Holiday Week

ST. LOUIS POST-DISPATCH

FIRST IN ST. LOUIS

First in Circulation

First in Results to Advertisers

First in Advertising

DR. GEORGE D. STEWART DIES

Former President of American College of Surgeons.

By the Associated Press.

NEW YORK, March 10.—Dr.

George David Stewart, former president of the New York Academy of Medicine and of the American College of Surgeons, died last night at his Park avenue home. He was 70 years old.

One of America's foremost surgeons, Dr. Stewart formerly headed the departments of surgery at the New York University and the Bellevue Hospital. His work found recognition in the \$1,000,000 gift from the late George F. Baker for the George David Stewart Endowment in Surgery.

for So-

will the

New York

University

and the

Bellevue

Hospital. His

work found

recognition in

the \$1,000,000

gift from the

late George F.

Baker for the

George David

Stewart Endow-

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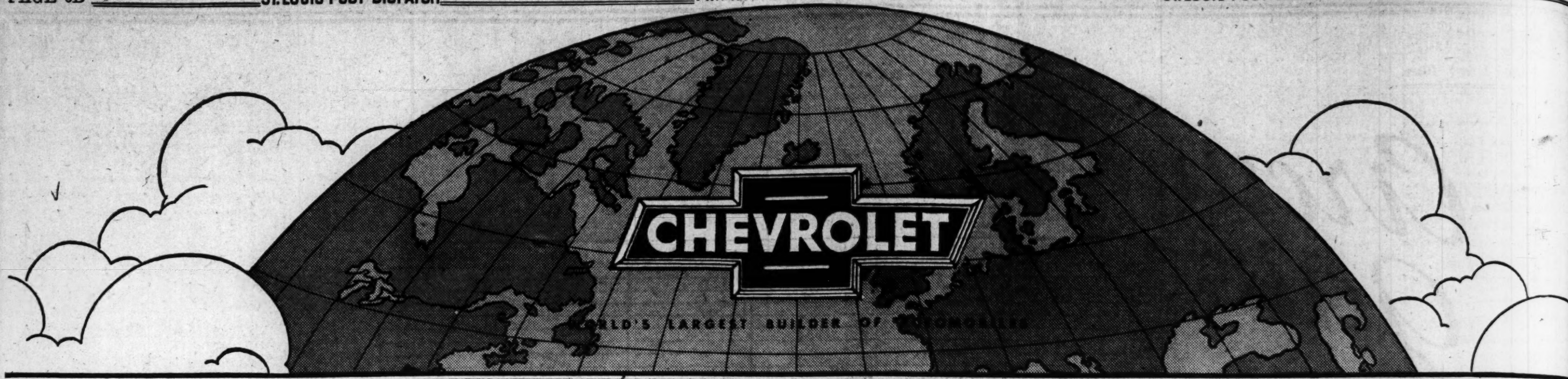
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Tomorrow **CHEVROLET** presents

A NEW AND ADDITIONAL LINE OF CARS

The World's Lowest-Priced Full-Size
Six-Cylinder Enclosed Automobiles

● Another great new line of cars from the leader! Worthy companions to the present Chevrolet Master Six, world's most popular automobile! Tomorrow, Chevrolet presents the new Standard Six—at the lowest prices ever placed on full-size six-cylinder enclosed cars.

These prices are not only many dollars lower than those of any other Chevrolet closed cars in history—they are lower, by far, than any corresponding six-cylinder models you can buy today. Yet each body-type is a big, full-size, full-length automobile. Each is a new car throughout—the result of over two years' planning, developing, testing, and perfecting. And each is a Chevrolet in the fullest, finest meaning of the name... built as Chevrolet cars are always built—and featuring the same standards of quality... performance... dependability and economy that have made CHEVROLET the greatest name in low-price transportation.

The styling is modern, aer-stream styling... ultra-smart and up-to-the-minute—the kind that all America admires. The bodies are Fisher wood-and-steel bodies—spacious, tastefully finished—and featuring that

COUPE... \$445

COACH... \$455

COUPE... \$475
WITH RUMBLE SEAT ■ ■

All prices f. o. b. Flint, Michigan. Special equipment extra.
Low delivered prices and easy C. M. A. C. terms.

greatest of all 1933 motoring developments: Fisher No Draft Ventilation. The windshields have safety plate glass. The transmission has an easy, clashless shift and a silent second gear. The engine is a smooth, valve-in-head six. The performance is dashing, dynamic... a real thrill to experience. And Chevrolet engineers have made economy an outstanding feature! Engineering tests show that the Standard Six goes more miles on a gallon of gas, more on a filling of oil, than will any other full-size car on the road. As for reliability—remember, it's a Chevrolet.

The introduction of this new car gives Chevrolet even more complete leadership of the field which it has led in sales for 4 out of the past 6 years. It opens the way for new thousands of people to enjoy the advantages of Chevrolet quality. It gives the American public, for the first time in history, a full-size automobile in which maximum quality and maximum all-round economy meet on common ground. See this new Chevrolet Standard Six without fail. It's a car that every motorist in America will want to know all about!

CHEVROLET MOTOR COMPANY, DETROIT, MICHIGAN

CHEVROLET STANDARD SIX

A GENERAL MOTORS VALUE

ON DISPLAY TOMORROW AT YOUR LOCAL DEALER'S

Home Econ
Pages 1 to 7 This

PART THREE.

JOHN P. GREENE
DIES IN CALIFORNIA

Former William Jewell College
Head Once Pastor in
St. Louis.

The Associated Press.
BERTY, Mo., March 10.—Dr.
John P. Greene, president of
William Jewell College from 1892
to 1922, died early today at Santa
Ana, Cal. It was learned here to-
day that funeral services will be con-

"It Pays to

CLOVER FARM
Prun
Select, large Oregon
and canned fresh
tasty plum cake, de-
can, now you get to

LENTEN SPEC

CLOVER FARM FINEST
Jumbo Shrimp
Shrimp for Salad—Can
CLOVER FARM RED ALABAMA
Sockeye Salmon TAIL
CLOVER FARM ATLANTIC
Mackerel..... TAIL
CLOVER FARM PURE
Mayonnaise 8-oz
Jar of Mustard at No

Oats
Crystal V

RALSTON
WHOLE WHEAT
CEREAL
PKG. 21
Makes Rosy Ch
Costs Less Than 1c

Pork L

DELICIOUS
Smoked Butts
KREY'S FANCY, SMALL
Breakfast Link
KREY'S DELICIOUSLY
Sliced Bacon.
Krey's Famous Brauns
Gherkin Loaf.

BOILED
Krey's Finest Boneless—
Half or Whole.....P

Spina
Orange

MINU
BISCUIT
PER
PKG. 2
This Handy
Cutter Gives
Every Pag.

For Information Regarding the

CLOV

PART THREE.

ST. LOUIS, FRIDAY, MARCH 10, 1933.

PAGES 1-12C

DR. JOHN P. GREENE DIES IN CALIFORNIA

Former William Jewell College
Head Once Pastor in
St. Louis.

By the Associated Press.
LIBERTY, Mo., March 10.—Dr.
John Priest Greene, president of
William Jewell College from 1892
to 1923, died early today at Santa
Ana, Cal. It was learned here to-
day. Funeral services will be con-

ducted there Monday.
Dr. Greene was born in Scotland
County, Missouri, in 1849. He was
graduated from Le Grange College
in 1872, from Southern Theological
Seminary in 1879, and studied in
the University of Leipzig. He re-
ceived the degree of Doctor of
Divinity from William Jewell Col-
lege in 1890 and the degree of
Doctor of Literature from Colgate
University in 1893. Wake Forest
College, North Carolina, in 1894
and Washington University in
1908.
Dr. Greene became president of
William Jewell after a long min-
istry, part of which he served at
the Third Baptist Church of St.
Louis. Several years ago he moved
to Santa Ana. He was the author
of several religious and ethical
books.

TWO HURT ON VISIT TO PLANT SUE FOR \$150,000 DAMAGES

Navy Lieutenants Say They Were
Injured When Flywheel Broke at
Gas Engine Factory.

By the Associated Press.
OAKLAND, Cal., March 10.—
Suits for damages totaling \$150,-
000 have been filed by two Navy
Lieutenants, Charles McDonald and
K. C. Hurd, against the Standard
Gas Engine Co. for injuries al-
legedly received when a flywheel
broke at the company's plant Jan.
27.
The two Lieutenants were among
a group of University of California
engineering students watching a
demonstration. Lieut. McDonald
asked for \$100,000 damages and
Lieut. Hurd \$50,000.

MURDERED GIRL



MARJORIE BARR.

MURDER and burglary complaints
were issued at South Gate, Su-
burb of Los Angeles, Cal., against
four sailors accused of taking part
in the fatal beating of Miss Barr,
17 years old, of Longview, Wash.
The girl died in the hospital of head
injuries. Before she died she told
police that she had been beaten on
the head with a blackjack by a
"blonde sailor with a hooked nose."
The fatal beating occurred at the
Debert Stephens residence, South
Gate, where Miss Barr and Rose
Hammond, 21, who hitch-hiked here
from Washington, were employed.
In the Stephens house was found a
roll of kodak film which contained
the picture of a sailor, identified
by Miss Hammond as having been
present at a drinking bout which
preceded the fatal beating.

\$40,000 IN STOLEN JEWELS FOUND IN BURIED HANDBAG

Loot Identified as Part of
\$1,000,000 Stolen From
Livermore, Greenleaf and
Aaronson.

By the Associated Press.
MINEOLA, N. Y., March 10.—
With the accidental discovery of
stolen jewels valued at \$40,000, Long
Island police had hopes today of
recovering the \$1,000,000 loot of two
notorious thieves for which search
has been conducted for more than
five years.
Four laborers of the Emergency
Relief Committee, digging up the
roots of a tree near Lake Ronkon-
koma, on Long Island, about 40
miles from New York City, came
on a gold mesh handbag. One of
them took it home and gave it to
his children. Neighbors saw the
youngsters playing with rings, pins
and chains set with dazzling gems.
A Long Island official heard the
story and set out to investigate.
Yesterday, while state troopers
were guarding the area around the
spot where the handbag was dug
up, it was disclosed that the jew-
elry definitely was part of the loot
of Arthur Barry and "Boston Billy"
Monahan, who are serving long
sentences for their thefts.

Part of Livermore Loot.
Some of the pieces were identified
by insurance company officers as
belonging to John Greenleaf, an
architect; to Jesse L. Livermore, a
Wall street operator, and to Harry
Aaronson, a stock broker, all of
whom had been victims of the
thieves.

The contents of the handbag,
valued roughly at \$40,000, included
250 diamonds and several sapphires,
rubies and amethysts. One of the
most valuable pieces was a pial-
num chain six feet long set with
dozens of pearls.
Pawn shops, safety deposit vaults
and jewelry shops throughout the
world have been searched during the
last five years for the Barry-
Monahan loot.

Unemployed Put to Work.
Expressing hope that part or all
of the missing jewelry taken by the
pair in their many robberies of
wealthy homes might be recovered
in the same area, officials arranged
to have a group of unemployed
laborers dig up the section.
The spot where the handbag was
dug up is only three blocks from
where Barry and Monahan had a
bungalow.
Many Long Island residents,
hearing of the find, hurried to the
place with spades and coal shovels,
hoping to be able to dig up some of
the buried treasure themselves.
A cordon of state troopers, how-
ever, was thrown around the area,
and, although some of the treasure-
hunters began digging, they were
stopped before they had gone very
deep.

Jefferson City Mayor to Run Again
By the Associated Press.
JEFFERSON CITY, March 10.—
The Republican city convention last
night renominated Mayor Henry
H.

"It Pays to Shop at Clover Farm"

Here's Another
Good Reason:

Clover Farm FRESH ITALIAN
Prunes 2 BIG CANS 25c
Select, large Oregon fruit in heavy syrup. These Prunes are fully ripened on the trees and canned fresh to preserve their wonderful flavor. There's nothing better for a tasty plum cake, dessert or salad. Not very long ago this fine fruit sold at 25c per can, now you get two cans for your quarter.

LENTEN SPECIALS:

- CLOVER FARM FINEST
Jumbo Shrimp CAN 15c
Shrimp for Salad—Can 30c
CLOVER FARM RED ALASKA
Sockeye Salmon TALL CAN 19c
CLOVER FARM ATLANTIC OCEAN
Mackerel..... TALL CAN 15c
CLOVER FARM PURE
Mayonnaise 8-OZ. JAR 15c
Jar of Mustard at No Charge

BOYS AND GIRLS:
While They Last, We Will
Give Away
A 10c
Whistling Top
With the purchase of any two cans
of Clover Farm Fruit or Vegetable
or one pound Red Cup Coffee...
Red Cup Coffee, lb. bag... 19c

Oats Clover Farm Rolled Large 55-Oz. Pkg., 13c
Crystal White SOAP—GIANT BARS 3 FOR 11c

RALEIGH WHOLE WHEAT CEREAL
PKG. 21c
Makes Roxy Cakes
Costs Less Than 1c Per Dish

- CLOVER FARM PURE
Preserves 16-OZ. JAR 15c
CLOVER FARM FRESH
Butter LB. CARTON 25c
KRAK-R-JACK Assorted
Cookies LB. 20c
CLOVER FARM
Baby Corn No. 2 CAN 15c
Kite Given Free With Every Can

U. S. Govt. Inspected Meats

Pork Loins Half or Whole Lb. **12½c**

- DELICIOUS
Smoked Butts LB. 12½c
KREY'S FANCY, SMALL
Breakfast Links ¼-LB. PKG. 9c
KREY'S DELICIOUSLY MILD
Sliced Bacon ¼-LB. PKG. 9c
Krey's Famous Braunschweiler.....LB. 25c
Gherkin Loaf.....LB. 15c

BOILED HAM
Krey's Finest Boneless—
Half or Whole.....PER LB. **23c**

Fresh Fruits and Vegetables

Spinach Fresh, Green Texas.....LB. **5c**
Oranges 216 Calif. Sunkist....DOZEN **22c**

MINUTE BISCUIT FLOUR
PER PKG. **25c**
This Handy Aluminum Biscuit
Cutter Given Away With
Every Pkg.

- WILLOWTIG
Apples 4 LBS. 19c
SNOW-WHITE
Cauliflower HEAD 17c
No. 1 IDAHO
Russets 15 LB. BAG 25c
GOLDEN MELLOW
Bananas 4 LBS. 19c
ICEBERG
Lettuce 2 HEADS 13c

For Information Regarding the Location of Your Nearest Clover Farm Store, Call Central 9217

CLOVER FARM STORES

Bring Your Checks to WEIL in Payment of Merchandise!

WITH Style AS THE KEYNOTE
WEIL Offers for Saturday
A FEATURE GROUP OF
1400 RICHLY TAILORED... SUITS or TOPCOATS!

Choice... **\$13.85** ... **INSTEAD OF \$18.50 to \$22.50**

The SPRING SUITS—

... Include One Pant Suits! Two Pant Suits! One Button
"Hotcha" Suit with Double-Breasted Reversible Vest! Au-
thentically Styled Tuxedos! Extra Size Suits! Etc. ... All
Skillfully Fashioned of Fine Woolens in Blues, Tans, Grays
and Browns ... All Sizes 34 to 48 Chest at \$13.85.

The SPRING TOPCOATS—

... Beautifully Tailored of Tan and Gray Woolens as well
as Rich Plaid Back Twists and Novelty Weaves in Tans,
Grays and Browns ... Some in Smart Double-Breasted
Models—Some English Single-Breasted Effects—
Some in Double-Breasted Belted Polo Coats ... An
Out-of-the-Ordinary Group of Fine Quality Top-
coats at \$13.85.

* A Deposit Will Hold
Any Garment Until Easter
... Due to the temporary difficulty
this plan will appeal to many Men and
Young Men!

The NEW 1933 VAN HEUSEN
Collarite
REG. U.S. PAT. OFF.
Shirts
REDUCED TO... **\$1.35**
Correctly styled New Spring Shirts in
Five New Shades—with the Genuine
Phillip Jones Perfect Point Collar ...
Guaranteed White, Blue, Tan, Green
and State Pre-Shrunk Broadcloth
... A Feature Product by the
Makers of Van Heusen Col-
lars ... On Sale Now at
\$1.35.

Miracle Values
WORSTED SUITS
\$9.24

Worth Weil
ULTRA QUALITY—
HAND TAILORED—
SPRING SUITS
\$20

FEATURED IN OUR BOYS' DEPARTMENT

MEN'S 60c TO \$1 HANDMADE TIES
Hundreds to Choose From... in
Solid Color and Moire Effects,
Polka Dots, Fancy Stripes, Fig-
ures and Novelty Weaves of
Many Descriptions... Wool Lined
... Sensational Value at 44c.

Men! Match Up That Odd Coat
and Vest With a Pair of Extra

PANTS

All-Wool Suit
Patterned Actu-
ally Handmade
Upon Hundreds
of Them in
Woolen, Char-
lots, Flats, Blues,
Fencil Stripes,
Silk Shadow
Stripes, Gray
and Brown Mil-
lons, Etc. ... Wonderfully Tailor-
ed ... sizes 28 to 36 at \$1.95.

YOUNG MEN'S VARSITY SLACKS **\$1.95**
Extra Value! Splen-
dently Tailored of Novelty
Worsted, Creases,
Tweed and Fencil
Stripes in Both Grays
and Tans ... Sizes 28
to 36 at \$1.95.

BOYS' SPRING SUITS
—with 2 Full Cut Knickers
\$5

SONNY BOY Suits are Nation-
ally Known for Their Painstaking
Workmanship and are
Styled in the Popular Three-
Button Models with Five-Button
Vests and with Two Full
Lined Golf Knickers (some with
knitted cuff bottoms on one
pair, others on both pairs) ...
Finely Tailored of All-Wool
Casimere, Turtles, Homage
and Tweeds in the Solid-Shades
of Browns, Grays and Tans as
well as Herringbones, Nubs,
Diagonals, Etc. Sizes 6-17 at \$5.

WEIL
N. W. Cor 8th & Washington Ave.
A DEPOSIT Will Hold Any Garment Until Easter




OF
WELLSTON

MT. AUBURN MARKET

6126 EASTON AVE.—WELLSTON

Give Yourself "A New Deal"—Start Trading and Saving Money at Wellston's Big, Busy Food Shop



OF
WELLSTON

Strips,
Tenderloin,
Porterhouse

STEAK 10¢

Roast,
Shoulder,
or Rib

BEEF 12¢

PORK
SHOULDER
6c lb.

SPARE
RIBS
5c lb.

PORK
CHOPS
10c lb.

Chuck Roast, lb. 5c | Chuck, Prime, lb. 7c

Shoulder,
Pork Sausage,
Link or Meat, lb.

7c

Frankfurters,
Bologna, lb.

7c

Leg, lb. 10c
Loins, lb. 8c

VEAL

Whole or
Half, lb.

8c

SUGAR BEST GRANULATED 5 Lbs. 22c
10-Lb. Limit

COFFEE 2 Lbs., 35c 6 Lbs., \$1.00
Fresh Roasted Santos—Gus Roasted

FLLOUR 5 Lbs., 10c, 10 Lbs., 20c, 24 Lbs., 35c
Mt. Auburn's Golden Harvest—Best Kansas Wheat

SORGHUM Pure Candy.
Made in Ark.
½ Gal., 27c; 1 Gal., 50c

PEACHES
Dried, Fancy Large
Bright Yellow, lb. 10c

Pickles, Brined, Sour, 15c
Tb. Gt. jars, 15c
TABLE SALT, 3 boxes, 10c

COCONUT LAYER CAKE SPECIAL Owing to the exceptional conditions this week **19c Cake**
20-Oz. Loaf Milk Bread, 5c | **Stollen** Spiced Fruit **15c and 25c**
WHOLE WHEAT Bread, loaf **10c** **GERMAN RYE BREAD, 7½c and 15c**
NAISIN Bread, 10c; 3 loaves 25c **FRESH BAKED DOUGHNUTS, doz. 15c**

BUTTER—Fresh Churned, Pound. . . . 19c
FRESH COUNTRY
LIMBURGER CHEESE, 20c, lb. . . . 15c
SWISS CHEESE, big jars, . . . 15c
NEW YORK CHEDDAR CHEESE, lb. 35c
CREAM CHEESE, lb. . . . 15c

POTATDES, good cooks, 10 lb. 9c
CARROTS, sound . . . 5 lb. 5c
FLORIDA ORANGES, 210 sizes; doz. 15c
Red, White or Yellow Onion Good, lb. 5c
HANGY HALF SWEET POTATDES, 10 lb. 10c
GREEN ONIONS, bunch . . . 1c
BANANAS—Nice yellow, ripe; doz. . . . 10c

DRY ONIONS . . . 10 lb. 10c
GREEN PEPPERS . . . 5 for 15c
GRAPFRUIT; doz. . . . 15c
Kentucky Blue Grass, 3 lb. 40c
10c | TURPINS, solid . . . 5 lb. 15c
COOKING ALMONDS . . . 3 lb. 10c
pepper; dozen . . . 10c

Home Economics

SILVER WEDDING CAKE

Two and one-half cups flour.
One-fourth teaspoon salt.
One-third teaspoon baking soda.
Three-fourths cup butter.
One and one-fourth cups sugar.
Eight egg whites.
One teaspoon cream of tartar.
One-half cup milk.
One teaspoon almond extract.
Sift flour, salt and soda three times. Cream butter, adding sugar gradually; when quite light, add stiffly beaten egg whites to which stiff cream of tartar has been added when half beaten. Combine thoroughly with butter and sugar, add milk, then dry ingredients and flavoring and beat, using whisk or flat beater for 10 minutes. Bake in ungreased angel cake pan (tube) about 45 minutes in moderate oven.

EVAPORATED MILK IS GOOD IN OMELETS

Improves Waffles and Baked Fish Also.

A friend tells us that omelet problems for her have been solved by the use of evaporated milk. She also advises use of the same product in baking fish or making waffles.

A slow, steady heat is a prime requisite in making omelets. The following recipe will serve six persons.

Omelet.

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A slow, steady heat is a prime requisite in making omelets. The following recipe will serve six persons.

Omelet.

Two tablespoons flour
One-half teaspoon salt
Dash of pepper
One cup evaporated milk
Two tablespoons butter
Separate eggs. Beat yolks until
lemon colored and thick, and
whites until stiff but not too dry.
Add flour, salt, and pepper to yolks
and beat until smooth, then add
milk. Fold yolk mixture thoroughly
but lightly into whites. Heat
butter bubbling hot in large frying
or omelet pan. Pour in egg mixture
and cook over low flame until bottom is
well browned, about 20 minutes. Uncover and set
in moderate oven (350 degrees F.)
to brown top. With a spatula or
peel, turn omelet over and
slide it onto a hot platter. Garnish
with parsley. Serve immediately.

Waffles.
Two and one-half cups flour
Two tablespoons baking powder
One-half teaspoon salt
One tablespoon sugar
Two eggs
One cup evaporated milk
One cup water
One-half cup melted butter
Sift flour, then measure. Resift
with baking powder, salt and sugar.
Beat eggs, add water, milk and
melted butter. Stir into dry
ingredients and beat to blend well.
Fold in beaten egg whites. Pour
into waffle iron. Bake in waffle
to almost cover. Bake to a golden
brown.

Halibut Baked in Milk.
One and-half pound halibut
Two cups water
Two-thirds cup evaporated milk
Two tablespoonsful butter
Melt butter in baking pan. Set
fish in pan, pour in water and
milk and water and bake in oven
until water and milk begins to sepa-
rate over until fish begins to sepa-
rate from bones, about one hour.
Salmon or red snapper may be
substituted for the halibut in this
recipe.

Tomato Sauce.
Melt one tablespoon butter, add one tablespoon flour and blend thoroughly. Add three-quarter cup milk slowly and cook until thickened. Add one-quarter cup tomato ketchup gradually and remove from fire.

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India Teas are
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A black and white illustration of a rectangular tea box. The box features a map of India, which is the trademark for genuine India Teas. A tea bag is shown emerging from the top of the box. The box is positioned diagonally, and the illustration is done in a simple, bold line-art style.

Make Room for Several Cans of These PEACHES

Nugget Brand
Halves or Sliced
In Heavy Syrup
Large Can

11c

Stock up a good supply of these Peaches for desserts, breakfast, etc. This is the lowest price ever quoted on this item!

SPICED PEARS

Dolly Madison Brand
25c Value—Large Can

15c

8 to 10 whole pears in each can! Perfect for salads! Another lot of these popular pears!

MEATS

U. S. Government Inspected

<input type="checkbox"/> OYSTERS—Standard	Pint	22c
<input type="checkbox"/> FILLET OF HADDOCK	Lb.	17½c
<input type="checkbox"/> LAMB SHOULDER	Lb.	14½c
<input type="checkbox"/> CHICKENS FOR ROASTING OR BAKING	Lb.	17½c
<input type="checkbox"/> STEAKS FANCY ROUND BEEF	Lb.	19c

—LENTEN SPECIALS—

CHEESE Kraft, American, Pimento, Brick	Crab Meat GEISHA	Tuna Fish WHITE STAR
<input type="checkbox"/> 2 8-Oz. Pkgs. 29c	<input type="checkbox"/> 6½-Oz. Can 25c	<input type="checkbox"/> 2 7-Oz. Cans 25c

<input type="checkbox"/> Mayonnaise	HELLMAN'S—French Dressing—Thousand Island—Relish Spread.	2 8-Oz. Jars	35c
<input type="checkbox"/> Bread-and-Butter Pickles		2 Jars	35c
<input type="checkbox"/> Chocolate	Baker's Premium	8 Oz.	23c
<input type="checkbox"/> CORN CROUTES		3 Medium Cans	25c
<input type="checkbox"/> PEAS	Food Shoppe—Littlefellows	2 Med. Cans	25c
<input type="checkbox"/> Corn Flakes	Post Toasties or Kellogg's	2 Pkgs.	13c

Meadow Gold Always Fresh

<input type="checkbox"/> Butter	4—¼-Lb. Sticks to Carton	Lb.	23c
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FREE - 6 Fascinating Puzzles
with every 1-lb can of
Thompson's Chocolate Malted Milk 43c

<input type="checkbox"/> Sanka Coffee	97% Caffeine Removed Lb. Can	46c
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--a Sweet BARGAIN in SUGAR
Fine Granulated
☐ 10 Lbs. 39c

Chamberlain's BISCUIT MIX
40 biscuits to package. Add milk or water, and bake.

☐ 20-Oz. Pkg. 14c

Del Monte COFFEE
Ortho Cut
☐ Lb. Can 25c

Aristos FLOUR
For Every Purpose
☐ 24-Lb. Sack 59c

White King TOILET SOAP
☐ 5 Bars for FREE
Kite With 5 Bars Soap

Swansdown CAKE FLOUR
☐ Pkg. 21c

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Pick A Fresh Ear of Corn
off Your Pantry Shelf

Here's Why!

1. Picked the day it was picked.
2. Cut out, husked, and shucked.
3. The flavor can't be copied.

Cobcut Corn

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At Lowest Price in Years
 This is corn at its best. With that "Fresh Corn" flavor. NEW
LOW PRICE
6 for 73c 12 for \$1.43
 Be sure Cobcut Brand is on every can you buy.

2 No. 2 Size Cans 25c

USE IT THIS WAY:
 Into a casserole place alternate layers of Cobcut Corn, grated Longhorn Cheese and cracker crumbs, with salt and pepper to taste. Pour over this $\frac{3}{4}$ cup milk, dot with butter, and top with a generous sprinkling of cheese. Bake in hot oven for 20 minutes.

Imbierowicz Market, 3130 N. Jefferson
This New Nation-Wide Store is Opening Saturday

BACON Mild Cure, 2 to 4 Lb. Pieces Lb. **10 $\frac{1}{2}$ c**

Thuringer Cervelat Lb. **15c**

Luncheon Style Cooked; Slice It Cold

Corned Beef Ready to Serve Lb. **23c**

Lamb Shoulder Lb. **14c**

Leg or Loin Roast, Lb. 17c

BUTTER Nation-Wide, High Score, Lb. **24c** Pure Creamery Salt, Only, Lb. **21c**

GRAPE-NUTS The Healthful Breakfast Pkg. **16c** **GRASS SEED**

BEANS Nation-Wide—Fancy Whole—Stringless—No. 2 Can **15c**

NATION-WIDE CORN

FLOUR Nation-Wide Quality—5-Lb. Sack **15c** 10-Lb. Sk. **27c** 24-Lb. Sk. **59c**

COCOANUT Baker's—Southern Style. 4-Oz. Can **16c**

EGGS Fresh Selected Eggs—In Nation-Wide Cartons. Saturday Only, Doz. **21c**

Cakes Krak-R-Jak Assorted Cookies, Vanilla Wafers, Taffy Bars, and Spiced Cookies, 2 Lbs. **25c** Lb. **13c**

Candy Delicious Rich Wisconsin Whipped Cream Center Chocolates $\frac{1}{2}$ Lb. **9c**

Cocoa Hershey's; $\frac{3}{4}$ -Lb. Cans **2 for 25c**

Hershey's Baking Chocolate; $\frac{3}{4}$ -Lb. Pkg., 17c

COFFEE Belleville House Mellow Blend 1 Lb. Bag **19c**

Nation-Wide Coffee 1-Lb. Red Bag Pkg. 5 Agate Marbles Free. **28c**

Manhattan Coffee Vacuum Packed; 1-Lb. Tin **3 lbs. 89c**

Something Different . . . Not Just as Good

PICKLES Nation-Wide; Sour or Dill; 2 Row Placed Pint Jar **15c**

Quart Jar; Sweet Mixed **15c**

CIRQUE BRAND HALVED PEACHES

Nice Quality; in syrup
LARGE NO. 2 $\frac{1}{2}$ SIZE CANS

2 for 25c

Nation-Wide Fancy; in Syrup

PEACHES Lge. No. 2 for 29c
Your choice of either halves or slices

Wonderland; Lawn Seed; 1-Lb. Pkg. **15c**

Gulf King—Cut; Stringless. No. 2 Can **10c**

Fancy Country Gentleman—No. 2 Size Can **10c**

EGGS Bulk Loose Eggs—Quality Guaranteed. Saturday Only, Doz. **17c**

Baking Powder **RUMFORD** 12-Oz. Can **25c**

With 3-Lb. Sack Flour—Given Free

Walter Baker's

COCOA One-Fifth-5 $\frac{1}{2}$ -Lb. Cans **2 for 25c**

Evaporated Peaches 2 Lbs. 19c

Fresh, new, clean, bright stock

The Digestible Shortening **GRISO** 3-Lb. Can **57c** 1-Lb. Can **20c**

Normal **VEGETABLE SOUP** 20-Oz. Can **2 for 29c**

For Easier Tasks **OXYDOL** Med. 2 for 15c
Giant Pkg., 45c Large Pkg., 20c

Works Like Magic **MAGIC WASHER** Med. Size 3 Pkg. **20c**

PET-koko

A can makes 6 cups of delicious Hot Cocoa INSTANTLY

Ask the Grocer

JELLIED SALMON
Two tablespoons gelatine, half cup cold water, two eggs, three-fourths teaspoon salt, half teaspoon celery seed, quarter cup vinegar, quarter cup water, two cups canned salmon. Soften gelatine in cold water for five minutes. Beat eggs, add salt, celery seed, vinegar and water and cook over boiling water until thickened. Add softened gelatine and cook until gelatine has dissolved; mix

SOMETHING

Outstanding

... The quick to reach standing malt. White



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36 YEARS



FULL POUND SIZE 9c
3 for 25c

25 OZ. SIZE 13c

BIGGER CANS 40% MORE BEANS THAN A YEAR AGO

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Shelf
Corn
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Size
Cans **25c**



CIRCU BRAND HALVED PEACHES
Nice Quality; in syrup
LARGE NO. 2 1/2 SIZE CANS
2 for 25c

Nation-Wide Fancy; in Syrup
Lge. No. 2 1/2 Cans **2 for 29c**
our choice of either halves or slices
Wonderland; Lawn
Seed; 1-Lb. Pkg. **15c**

ult Kist—
ry Guaranteed.
day Only, Doz. **10c**

Country
man—
Size Can **10c**

7c 24-Lb.
Sk. **59c**

16c
17c

Loose Eggs—
y Guaranteed.
day Only, Doz. **17c**

aking Powder **12-Oz. Can**
MUMFORD 25c
With 3-Lb. Sack Flour—Given Free

Walter Baker's
COCOA One-Fifth **5c** 1/2-Lb. **2 for 25c**
Lb. Can. 3-Lb. Cans. **2 for 25c**

aporated Peaches **2 Lbs. 19c**
Fresh, new, clean, bright stock

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CRISCO Can **57c** 1-Lb. **20c**

ormel
VEGETABLE SOUP **2 for 29c**

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XYDOL . . . **2 for 15c**
Giant Pkg. 45c Large Pkg. 20c

orks Like Magic
MAGIC WASHER **3 Pkgs. 20c**

koko
cups of delicious
INSTANTLY Ask
the Grocer

RALSTON'S
WHOLE WHEAT
CEREAL

Send a Ralston Whole Wheat Cereal Box
top to the Ralston Co. for 4 dandy
presents from Tom Mix.
Ask your Nation-Wide
Grocer. Pkg.
21c

WELCH'S
Grape Juice
With One Grape Juice Glass
Free With Each Bottle
Pints
2 for 35c

LUX
TOILET SOAP
Used by Famous Hollywood
Beauties
3 Cakes 20c

3 Cakes 20c

3 Cakes 20c

3 Cakes 20c

3 Cakes 20c

3 Cakes 20c

ST. LOUIS POST-DISPATCH
JELLIED SALMON
Two tablespoons gelatine, half cup cold water, two eggs, three-fourths teaspoon salt, half teaspoon celery seed, quarter cup vinegar, quarter cup water, two cups canned salmon. Soften gelatine in cold water for five minutes. Beat eggs, add salt, celery seed, vinegar and water and pour over boiling water until thickened. Add softened gelatine and stir until gelatine has dissolved; then add fish which has been minced. Pour into individual dampened molds, let stand in a cold place until firmly set, turn out on crisp lettuce, and serve with mayonnaise.
Pudding Sauce.
Whip into three stiffly beaten egg whites half a cup of powdered sugar, dash of salt, one teaspoon vanilla. Then add slowly one cup boiling water. Serve at once.

ST. LOUIS POST-DISPATCH
EGG AND CABBAGE SALAD
Mash yolks of six hard-cooked eggs very finely; add one teaspoon sugar, one-half teaspoon salt, two teaspoons mustard, one tablespoon vinegar, two tablespoons mayonnaise and blend.
Mix thoroughly with chopped egg whites, two cups shredded cabbage and four tablespoons chopped sweet pickles. Chill and serve on crisp lettuce. Garnish with paprika.

ST. LOUIS POST-DISPATCH
COFFEE SOUFFLE
One and one-half cups coffee, one-half cup milk, two-thirds cupful sugar, one tablespoonful of granulated gelatine, one-fourth teaspoonful salt, three eggs, separated, one-half teaspoonful vanilla.
Mix the coffee and milk with half the sugar and the gelatine and heat in a double boiler. Pour on the slightly beaten egg yolks, rest of sugar, salt, return to the double boiler and cook until mixture thickens, stirring constantly. Remove from heat, fold in stiffly beaten egg whites and vanilla. Pour into cold wet molds and chill.
Fluffy Potatoes.
One-fourth teaspoon of baking powder is a valued addition to mashed Irish potatoes, making them light and flaky.

ST. LOUIS POST-DISPATCH
LOBSTER ASPIC
One and one-half cups lobster. Two tablespoons gelatine. One-half cup cold water. Juice one lemon. One-half cup chili sauce. Two chopped pickles. One cup diced celery.
Soak gelatine in cold water and dissolve over hot water. Cool and add lemon juice, chili sauce, pickles, celery and lobster. Place in mold and chill in lower food compartment of ice refrigerator. Serve with mayonnaise. Garnish with parsley.
Cherry Salad.
Cut canned cherries in two, remove stone and press on each side of a small ball of well seasoned cream cheese. Arrange on lettuce leaves and serve with any desired dressing.

ST. LOUIS POST-DISPATCH
BRAN PUDDING
Here's a good steamed pudding with bran breakfast food: Sift together one-half cup flour, one-fourth teaspoon salt, one and one-half teaspoons baking powder, add one cup cooked bran, one-third cup sugar, one-half cup finely chopped beef suet, one beaten egg, one-half cup milk and one-half cup of any kind of jam.
Beat mixture thoroughly, turn into greased mold, cover with greased paper and steam two hours. Serve with any desired sauce.

ST. LOUIS POST-DISPATCH
RECIPES FOR NEXT WEEK
Shortcake Réclpe.
Two cups flour, one-half teaspoon salt, two tablespoons sugar, four teaspoons baking powder, three tablespoons shortening, one egg, one-half cup milk.
Sift dry ingredients, mix in shortening; add beaten egg to milk and add to dry ingredients to make soft dough. Smooth one-half of dough out lightly. Put into greased deep layer tin, spread with butter; cover with other half of dough which has also been smoothed out to fit pan.
Bake in hot oven 20 to 25 minutes. Split while hot and spread crushed and sweetened berries and whipped cream between layers; cover top with whipped cream and whole berries. Dust with powdered sugar and serve.
Pimento Sauce.
Pimento sauce adds color as well as flavor to boiled fish, to a plain omelet or to hard-boiled eggs. Canned pimentos are used, a small, or three and one-half ounce can, making enough for four large or six medium servings. Melt two tablespoons butter, add three tablespoons flour and when well mixed, stir in one and one-fourth cups milk and continue stirring over a moderate heat until thickened.
Season with one-half teaspoon salt, one teaspoon lemon juice, a little pepper, one-fourth teaspoon Worcestershire sauce and the canned pimentos chopped very fine or rubbed through a coarse sieve. Reheat and serve hot.
Frozen Pudding.
Mix one cup sweetened condensed milk with three-quarters cup hot water and stir in one teaspoon vanilla extract, one-half teaspoon almond extract, and one cup cream, whipped stiff. Pour into the freezing pan of your refrigerator and freeze to a mush, stirring every hour from the bottom. Cook, stirring constantly until very thick, smooth and boiling. Remove from the fire, add one cup soft sharp cheese, grated or finely cut, one-half teaspoon dry mustard, one-half teaspoon salt, a few grains cayenne pepper, one-half teaspoon Worcestershire sauce. Stir to mix, then add beaten yolks of three eggs. Stir over a slow fire for two minutes. Remove from fire and fold in stiffly beaten whites of three eggs. Pour into a greased rather shallow baking dish and bake in a moderate oven for 40 to 45 minutes, or until well puffed, firm to the touch and a golden brown. Serve at once.
Tomatoes and Rice.
Cook one cup of rice, drain and put aside to keep hot. Melt one tablespoon of butter and mix into it one tablespoon of flour until smooth. Then add two cups canned tomatoes, season to taste with salt, pepper and let come to a boil. Now place the rice in layers in a baking dish, covering each layer with the tomato sauce and some grated cheese. Sauce and cheese should be on the top layer. Bake 15 minutes in a hot oven or until nicely browned. Serve in baking dish.
Creole Corn.
One can corn, two eggs, two tablespoons melted butter, one pint scalded milk, one medium sized green pepper, one teaspoon salt, one-eighth teaspoon pepper.
Chop pepper, mix ingredients in order given, pour into individual glass baking dishes and bake in pan of hot water until firm.
Pigs in Blankets.
Wash and pare six large potatoes. With a knife or apple corer, cut a hole through each potato which will be large enough that a sausage may be inserted. Drop sausages into boiling water and cook for three minutes. Insert sausages into potatoes (1/2 pound link sausages), place them in a baking pan, cover with one cup cream of tomato soup and one-fourth water, sprinkle with salt and pepper and cook until done, basting frequently with sauce.
COFFEE DESSERTS
Beat three eggs very light, adding gradually one cup strong coffee which has been reheated to the boiling point, one-half cup sugar and one cup hot milk. Stir until well mixed, pour into individual glass baking dishes and bake in pan of hot water until firm.
Pour one quart boiling coffee over one-half cup granulated sugar and one teaspoon maple extract. Chill, add one-half cup cream, serve in tall glasses over cracked ice with a topping of whipped cream dusted with powdered cinnamon.

ST. LOUIS POST-DISPATCH
SOMETHING TO REMEMBER

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The people of St. Louis are quick to recognize and reward outstanding merit in men... and in malt.

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HEINZ OVEN BAKED BEANS

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WITH PORK AND TOMATO SAUCE

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HEINZ OVEN BAKED BEANS

WITH PORK AND TOMATO SAUCE

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HEINZ OVEN BAKED BEANS

WITH PORK AND TOMATO SAUCE

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FRIDAY, MARCH 10, 1933

Home Economics

DINNERS FOR NEXT WEEK

SUNDAY.
Fruit pudding
Roast beef
Yorkshire pudding
Creamed corn
Tomato salad
Pumpkin pie

MONDAY.
Pigs in blankets
Creamed Brussels sprouts
Cold slaw
Strawberry shortcake

TUESDAY.
Tomato cocktail
Cheese soufflé
Mixed vegetable salad
Apple tart

WEDNESDAY.
Oyster stew
Tomatoes and rice
Casseroled meat
Cookies and preserves

THURSDAY.
Noodle ring
Stuffed with creamed ham
Buttered cabbage
Fruit gelatin
Sponge cake

FRIDAY.
Vegetable soup
Broiled fish
With Pimento sauce
Parsley potatoes
Cucumber salad
Bread pudding

SATURDAY.
Sauserkraut cocktail
Hot potato salad
Cold ham
Lemon pie

*Indicates that items so marked will be found among recipes below.

RECIPES FOR NEXT WEEK

Shortcake Réclpe.

Two cups flour, one-half teaspoon salt, two tablespoons sugar, four teaspoons baking powder, three tablespoons shortening, one egg, one-half cup milk.

Sift dry ingredients, mix in shortening; add beaten egg to milk and add to dry ingredients to make soft dough. Smooth one-half of dough out lightly. Put into greased deep layer tin, spread with butter; cover with other half of dough which has also been smoothed out to fit pan.

Bake in hot oven 20 to 25 minutes. Split while hot and spread crushed and sweetened berries and whipped cream between layers; cover top with whipped cream and whole berries. Dust with powdered sugar and serve.

Pimento Sauce.

Pimento sauce adds color as well as flavor to boiled fish, to a plain omelet or to hard-boiled eggs. Canned pimentos are used, a small, or three and one-half ounce can, making enough for four large or six medium servings. Melt two tablespoons butter, add three tablespoons flour and when well mixed, stir in one and one-fourth cups milk and continue stirring over a moderate heat until thickened.

Season with one-half teaspoon salt, one teaspoon lemon juice, a little pepper, one-fourth teaspoon Worcestershire sauce and the canned pimentos chopped very fine or rubbed through a coarse sieve. Reheat and serve hot.

Frozen Pudding.

Mix one cup sweetened condensed milk with three-quarters cup hot water and stir in one teaspoon vanilla extract, one-half teaspoon almond extract, and one cup cream, whipped stiff. Pour into the freezing pan of your refrigerator and freeze to a mush, stirring every hour from the bottom. Cook, stirring constantly until very thick, smooth and boiling. Remove from the fire, add one cup soft sharp cheese, grated or finely cut, one-half teaspoon dry mustard, one-half teaspoon salt, a few grains cayenne pepper, one-half teaspoon Worcestershire sauce. Stir to mix, then add beaten yolks of three eggs. Stir over a slow fire for two minutes. Remove from fire and fold in stiffly beaten whites of three eggs. Pour into a greased rather shallow baking dish and bake in a moderate oven for 40 to 45 minutes, or until well puffed, firm to the touch and a golden brown. Serve at once.

Tomatoes and Rice.

Cook one cup of rice, drain and put aside to keep hot. Melt one tablespoon of butter and mix into it one tablespoon of flour until smooth. Then add two cups canned tomatoes, season to taste with salt, pepper and let come to a boil. Now place the rice in layers in a baking dish, covering each layer with the tomato sauce and some grated cheese. Sauce and cheese should be on the top layer. Bake 15 minutes in a hot oven or until nicely browned. Serve in baking dish.

Creole Corn.

One can corn, two eggs, two tablespoons melted butter, one pint scalded milk, one medium sized green pepper, one teaspoon salt, one-eighth teaspoon pepper.

Chop pepper, mix ingredients in order given, pour into individual glass baking dishes and bake in pan of hot water until firm.

Pigs in Blankets.

Wash and pare six large potatoes. With a knife or apple corer, cut a hole through each potato which will be large enough that a sausage may be inserted. Drop sausages into boiling water and cook for three minutes. Insert sausages into potatoes (1/2 pound link sausages), place them in a baking pan, cover with one cup cream of tomato soup and one-fourth water, sprinkle with salt and pepper and cook until done, basting frequently with sauce.

COFFEE DESSERTS

Beat three eggs very light, adding gradually one cup strong coffee which has been reheated to the boiling point, one-half cup sugar and one cup hot milk. Stir until well mixed, pour into individual glass baking dishes and bake in pan of hot water until firm.

Pour one quart boiling coffee over one-half cup granulated sugar and one teaspoon maple extract. Chill, add one-half cup cream, serve in tall glasses over cracked ice with a topping of whipped cream dusted with powdered cinnamon.

COFFEE SOUFFLE

One and one-half cups coffee, one-half cup milk, two-thirds cupful sugar, one tablespoonful of granulated gelatine, one-fourth teaspoonful salt, three eggs, separated, one-half teaspoonful vanilla.

Mix the coffee and milk with half the sugar and the gelatine and heat in a double boiler. Pour on the slightly beaten egg yolks, rest of sugar, salt, return to the double boiler and cook until mixture thickens, stirring constantly. Remove from heat, fold in stiffly beaten egg whites and vanilla. Pour into cold wet molds and chill.

Fluffy Potatoes.

One-fourth teaspoon of baking powder is a valued addition to mashed Irish potatoes, making them light and flaky.

LOBSTER ASPIC

One and one-half cups lobster. Two tablespoons gelatine. One-half cup cold water. Juice one lemon. One-half cup chili sauce. Two chopped pickles. One cup diced celery.

Soak gelatine in cold water and dissolve over hot water. Cool and add lemon juice, chili sauce, pickles, celery and lobster. Place in mold and chill in lower food compartment of ice refrigerator. Serve with mayonnaise. Garnish with parsley.

ST. LOUIS POST-DISPATCH

COFFEE SOUFFLE

One and one-half cups coffee, one-half cup milk, two-thirds cupful sugar, one tablespoonful of granulated gelatine, one-fourth teaspoonful salt, three eggs, separated, one-half teaspoonful vanilla.

Mix the coffee and milk with half the sugar and the gelatine and heat in a double boiler. Pour on the slightly beaten egg yolks, rest of sugar, salt, return to the double boiler and cook until mixture thickens, stirring constantly. Remove from heat, fold in stiffly beaten egg whites and vanilla. Pour into cold wet molds and chill.

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Soak gelatine in cold water and dissolve over hot water. Cool and add lemon juice, chili sauce, pickles, celery and lobster. Place in mold and chill in lower food compartment of ice refrigerator. Serve with mayonnaise. Garnish with parsley.

Cherry Salad.

Cut canned cherries in two, remove stone and press on each side of a small ball of well seasoned cream cheese. Arrange on lettuce leaves and serve with any desired dressing.

BRAN PUDDING

Here's a good steamed pudding with bran breakfast food: Sift together one-half cup flour, one-fourth teaspoon salt, one and one-half teaspoons baking powder, add one cup cooked bran, one-third cup sugar, one-half cup finely chopped beef suet, one beaten egg, one-half cup milk and one-half cup of any kind of jam.

Beat mixture thoroughly, turn into greased mold, cover with greased paper and steam two hours. Serve with any desired sauce.

RECIPES FOR NEXT WEEK

Shortcake Réclpe.

Two cups flour, one-half teaspoon salt, two tablespoons sugar, four teaspoons baking powder, three tablespoons shortening, one egg, one-half cup milk.

Sift dry ingredients, mix in shortening; add beaten egg to milk and add to dry ingredients to make soft dough. Smooth one-half of dough out lightly. Put into greased deep layer tin, spread with butter; cover with other half of dough which has also been smoothed out to fit pan.

Bake in hot oven 20 to 25 minutes. Split while hot and spread crushed and sweetened berries and whipped cream between layers; cover top with whipped cream and whole berries. Dust with powdered sugar and serve.

Pimento Sauce.

Pimento sauce adds color as well as flavor to boiled fish, to a plain omelet or to hard-boiled eggs. Canned pimentos are used, a small, or three and one-half ounce can, making enough for four large or six medium servings. Melt two tablespoons butter, add three tablespoons flour and when well mixed, stir in one and one-fourth cups milk and continue stirring over a moderate heat until thickened.

Season with one-half teaspoon salt, one teaspoon lemon juice, a little pepper, one-fourth teaspoon Worcestershire sauce and the canned pimentos chopped very fine or rubbed through a coarse sieve. Reheat and serve hot.

Frozen Pudding.

Mix one cup sweetened condensed milk with three-quarters cup hot water and stir in one teaspoon vanilla extract, one-half teaspoon almond extract, and one cup cream, whipped stiff. Pour into the freezing pan of your refrigerator and freeze to a mush, stirring every hour from the bottom. Cook, stirring constantly until very thick, smooth and boiling. Remove from the fire, add one cup soft sharp cheese, grated or finely cut, one-half teaspoon dry mustard, one-half teaspoon salt, a few grains cayenne pepper, one-half teaspoon Worcestershire sauce. Stir to mix, then add beaten yolks of three eggs. Stir over a slow fire for two minutes. Remove from fire and fold in stiffly beaten whites of three eggs. Pour into a greased rather shallow baking dish and bake in a moderate oven for 40 to 45 minutes, or until well puffed, firm to the touch and a golden brown. Serve at once.

Tomatoes and Rice.

Cook one cup of rice, drain and put aside to keep hot. Melt one tablespoon of butter and mix into it one tablespoon of flour until smooth. Then add two cups canned tomatoes, season to taste with salt, pepper and let come to a boil. Now place the rice in layers in a baking dish, covering each layer with the tomato sauce and some grated cheese. Sauce and cheese should be on the top layer. Bake 15 minutes in a hot oven or until nicely browned. Serve in baking dish.

Creole Corn.

One can corn, two eggs, two tablespoons melted butter, one pint scalded milk, one medium sized green pepper, one teaspoon salt, one-eighth teaspoon pepper.

Chop pepper, mix ingredients in order given, pour into individual glass baking dishes and bake in pan of hot water until firm.

Pigs in Blankets.

Wash and pare six large potatoes. With a knife or apple corer, cut a hole through each potato which will be large enough that a sausage may be inserted. Drop sausages into boiling water and cook for three minutes. Insert sausages into potatoes (1/2 pound link sausages), place them in a baking pan, cover with one cup cream of tomato soup and one-fourth water, sprinkle with salt and pepper and cook until done, basting frequently with sauce.

COFFEE DESSERTS

Beat three eggs very light, adding gradually one cup strong coffee which has been reheated to the boiling point, one-half cup sugar and one cup hot milk. Stir until well mixed, pour into individual glass baking dishes and bake in pan of hot water until firm.

Pour one quart boiling coffee over one-half cup granulated sugar and one teaspoon maple extract. Chill, add one-half cup cream, serve in tall glasses over cracked ice with a topping of whipped cream dusted with powdered cinnamon.

COFFEE SOUFFLE

One and one-half cups coffee, one-half cup milk, two-thirds cupful sugar, one tablespoonful of granulated gelatine, one-fourth teaspoonful salt, three eggs, separated, one-half teaspoonful vanilla.

Mix the coffee and milk with half the sugar and the gelatine and heat in a double boiler. Pour on the slightly beaten egg yolks, rest of sugar, salt, return to the double boiler and cook until mixture thickens, stirring constantly. Remove from heat, fold in stiffly beaten egg whites and vanilla. Pour into cold wet molds and chill.

Fluffy Potatoes.

One-fourth teaspoon of baking powder is a valued addition to mashed Irish potatoes, making them light and flaky.

ST. LOUIS POST-DISPATCH

COFFEE SOUFFLE

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LOBSTER ASPIC

One and one-half cups lobster. Two tablespoons gelatine. One-half cup cold water. Juice one lemon. One-half cup chili sauce. Two chopped pickles. One cup diced celery.

Soak gelatine in cold water and dissolve over hot water. Cool and add lemon juice, chili sauce, pickles, celery and lobster. Place in mold and chill in lower food compartment of ice refrigerator. Serve with mayonnaise. Garnish with parsley.

Cherry Salad.

Cut canned cherries in two, remove stone and press on each side of a small ball of well seasoned cream cheese. Arrange on lettuce leaves and serve with any desired dressing.

BRAN PUDDING

Here's a good steamed pudding with bran breakfast food: Sift together one-half cup flour, one-fourth teaspoon salt, one and one-half teaspoons baking powder, add one cup cooked bran, one-third cup sugar, one-half cup finely chopped beef suet, one beaten egg, one-half cup milk and one-half cup of any kind of jam.

Beat mixture thoroughly, turn into greased mold, cover with greased paper and steam two hours. Serve with any desired sauce.

RECIPES FOR NEXT WEEK

Shortcake Réclpe.

Two cups flour, one-half teaspoon salt, two tablespoons sugar, four teaspoons baking powder, three tablespoons shortening, one egg, one-half cup milk.

Sift dry ingredients, mix in shortening; add beaten egg to milk and add to dry ingredients to make soft dough. Smooth one-half of dough out lightly. Put into greased deep layer tin, spread with butter; cover with other half of dough which has also been smoothed out to fit pan.

Bake in hot oven 20 to 25 minutes. Split while hot and spread crushed and sweetened berries and whipped cream between layers; cover top with whipped cream and whole berries. Dust with powdered sugar and serve.

Pimento Sauce.

Pimento sauce adds color as well as flavor to boiled fish, to a plain omelet or to hard-boiled eggs. Canned pimentos are used, a small, or three and one-half ounce can, making enough for four large or six medium servings. Melt two tablespoons butter, add three tablespoons flour and when well mixed, stir in one and one-fourth cups milk and continue stirring over a moderate heat until thickened.

Season with one-half teaspoon salt, one teaspoon lemon juice, a little pepper, one-fourth teaspoon Worcestershire sauce and the canned pimentos chopped very fine or rubbed through a coarse sieve. Reheat and serve hot.

BAKED ONION SOUP WITH CHEESE ROLLS

Combination So Substantial Little Else Is Necessary for Meal.

"Is onion soup ever baked?" writes a bride. There is one kind that ends up that way and it is so delicious and "filling" that an Italian restaurant in New York City cites it as the main dish of many prominent business men's lunches.

It's rather a complicated soup to make, but oh so good!

Onion Soup.

Three onions, three tablespoons butter, three cups beef broth, two and one-fourth cups evaporated milk, dash of cayenne, salt and

pepper, three stale rolls, cut in halves, one cup grated cheese. Chop onions fine and saute in butter for a few minutes, being careful not to brown them. Add broth, and simmer until onions are tender, then add milk and seasonings. Four into individual baking dishes over rolls. Sprinkle rolls with cheese and set under broiling flame to toast cheese.

Two bouillon cubes dissolved in three cups boiling water may be substituted for the beef broth.

This recipe serves six persons. Don't let the mixture boil after evaporated milk is added. Bring it to boiling point only.

Peasant Sticks.

Roll pie crust to one-eighth inch thickness. Spread with layer of peanut butter, having peanut butter about one-sixteenth inch thick. Fold all four of outside edges into the center, roll to one-eighth inch thickness again and cut into strips one-half inch wide and from four to six inches long. Place in a hot oven and bake until delicately brown.



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Home Economics

CURRIED MUSHROOMS

Slice one pound mushrooms and saute in four tablespoons butter. Stir in curry sauce, add two cups of sliced cooked chicken, and mix lightly.

To make the sauce, melt two tablespoons butter in double boiler, add one small chopped onion, and cook about two minutes. Add one tablespoon curry powder and two tablespoons flour mixed together. Stir until smooth. Then add slowly one cup milk, cook until thickened, stirring all the time. Take from fire and add one-half tablespoon lemon juice. Place over fire again in double boiler and cook five minutes more. Keep hot until served.

NOT SLOW

This may be made with either red or white cabbage. Shred a small head of either red or white cabbage. Beat two egg yolks and mix with one-fourth cup cold water, one-fourth cup vinegar, one tablespoon butter or salad oil, and one-half to one teaspoon salt. Stir constantly over hot water until thickened and smooth.

Pour over the shredded cabbage, put in a frying pan or a saucepan and stir over a slow fire until the cabbage is thoroughly hot and slightly wilted. It must be shredded very fine. A little sugar and one teaspoon celery seed may be added if desired.

ST. PATRICK'S DAY SHAMROCK GOODIES

No Matter What the Occasion, Serve Something Green

Whether it be a luncheon, dinner, tea or dance, there must be something green in shamrock shape for the St. Patrick's day refreshments.

Here's where the basement kitchen supply departments or 10-cent stores help out, for it's easy to find shamrock cutters for cookies, sandwiches and ice cream.

Green vegetable coloring for cocktails, gelatin desserts and salads is perfectly safe to use, and little packages of sugar colored green for decorating cakes and ice cream is to be found in some shops.

Fresh Salads.

Prepare salad of mixed fruits, arrange in nests of lettuce and on top of each salad place canned pear that has been shaped with a shamrock cutter, then allow to stand for an hour or more in pear juice to which a small amount of green vegetable coloring has been added.

Arrange a mound of any mixed fruit salad in a cup of very crisp lettuce and place over it small pieces of canned pineapple colored green. To color the pineapple, add a small amount of green vegetable coloring to the pineapple juice and allow to stand for an hour or more.

Serve with mayonnaise.

Mix equal amounts of finely chopped celery and nutmeats. Moisten with mayonnaise salad dressing. Spread between very thin layers of fresh bread and cut with a shamrock cutter.

Green Charlotte.

Bake sponge or angel cake in cup cake pans. Scoop out the centers of each cake. Whip one cup heavy cream until stiff, fold in one-third cup chopped, balanced pistachio nuts, one-fourth cup powdered sugar, 12 marshmallows cut in pieces and a few drops of green coloring. Fold over and over until well blended. Fill the cakes heaping full, and chill before serving.

Jellied Cucumber Relish.

Soak one tablespoon plain gelatin in cold water for 5 minutes. Pour over it one cup boiling water and add a few drops of green vegetable coloring. When slightly thickened fold in one cup chopped and drained cucumbers and one-fourth cup chopped pickles. Pour into a shallow pan so that depth will be about three-fourths inch and allow to harden. Serve a generous cube of the relish on the plate with the luncheon.

Saint Patrick Fluff.

Two cups boiling water. One package lime gelatin. 2 egg whites. Dissolve the gelatin in boiling water and let cool. When it begins to thicken beat for several minutes. Then add stiffly beaten egg whites and continue beating until while mixture holds its shape. Chill.

HAM WAFFLES

Two cups sifted flour, one-fourth teaspoon soda, two teaspoons baking powder, one-half teaspoon salt, one tablespoon vinegar, two egg yolks, well beaten, one and three-fourths cups sour milk, one-third cup melted butter, two egg whites stiffly beaten, one uncooked ham finely diced.

Sift flour once, measure, add soda, baking powder, salt and sugar and sift again. Combine egg yolks, milk and butter. Add to flour, beating until smooth. Fold in egg whites. Bake on hot waffle iron, sprinkling one-fourth cup ham over batter of each waffle just before closing iron. Serve soft scrambled eggs on each waffle. Makes four four-section waffles.

FROZEN VEGETABLE SALAD

Two tomatoes, chopped fine and strained to remove seeds. Two teaspoons gelatin, soaked in one-fourth cup water, dissolved over hot water.

One and one-half teaspoons salt. One-half teaspoon mustard. One cucumber, chopped.

One teaspoon Worcestershire sauce. One green pepper, chopped. One tablespoon grated onion. One-half teaspoon pepper. One cup mayonnaise. Few grains cayenne.

Mix well and place in one large or individual molds. Let stand until firm in refrigerator.

CARAMEL ICE CREAM

Make a custard of one pint of milk, one cup of sugar and two eggs. Set in refrigerator to cool while you melt one cup of granulated sugar on the stove until it reaches the caramel stage, being careful not to scorch. Add to the custard.

When chilled, add one quart of whipped cream and freeze, using three parts crushed ice to one part salt. When frozen, remove dasher. Insert cork in hole and let stand until ready to serve.

COOKED LETTUCE

Six slices bacon.

Two quarts shredded lettuce. Two tablespoons vinegar. Cook the bacon in a heavy skillet until brown and crisp, and remove it from the fat. Add the shredded lettuce to the hot fat and stir until it wilts. Add the vinegar and bacon broken in small pieces, salt if needed, and onion juice if desired. Serve at once.

PEPPERS AND ONIONS

Two green peppers. Four onions. Three tablespoons butter. Two tablespoons flour. One cup milk. One-third teaspoon salt. One-sixth teaspoon pepper. Buttered crumbs.

Remove stems and seeds from peppers, cut lengthwise into quarters, then crosswise into narrow strips. Boil onions in slightly salted water until tender but not broken. Cook peppers in butter until slightly softened, lift out, add flour to butter and when smoothly blended, add milk gradually.

Stir until boiling, simmer three minutes, season. Add peppers, also well-drained onions, turn into greased baking dish, sprinkle with crumbs to which a little grated cheese has been added, if used, bake 15 minutes in moderately hot oven.

CREAM OF SPINACH SOUP

Cut the root ends from one and one-half pounds of spinach, wash the leaves carefully, then cook in one cup boiling water for 10 minutes. Drain, saving the water, and rub the spinach through a coarse strainer. Mix the pulp with one teaspoon grated onion, salt and pepper to season, a few grains of grated nutmeg and the water in which the spinach was cooked.

Melt four tablespoons butter, add four tablespoons flour and when blended, stir in four cups milk. Continue stirring until thickened and boiling, add the spinach mixture, season with nutmeg, if necessary and serve in bouillon cups.

GRANDMOTHER'S PUDDING

Four cups milk. Scant one-half cup corn-starch. One-fourth cup sugar. One-fourth teaspoon salt. One teaspoon vanilla.

Scald all but one-half cup milk, combine corn-starch, sugar and salt, moisten with reserved milk, add to scalded milk, stir constantly until mixture thickens, cook 15 minutes in double boiler. Add flavoring and turn into mold previously dipped into cold water. Chill, unmold and serve with light cream, boiled custard or stewed or fresh fruit.

Pan Roasted Potatoes

Pare potatoes and boil 10 minutes. Then put around meat in roasting pan and bake about 40 minutes, turning from time to time. Baste with fat in pan.

FRUIT BREADS KEEP MEALS OUT OF RUT

Oranges, Raisins and Dates Good in "The Staff of Life."

One woman whose family thinks she is a very fine cook, tells us that she carefully works in different kinds of bread and that often fancy bread with preserves is her dessert. Oranges and dates are included in two of her best recipes. And bran and brown bread have become steady favorites. Here are four recipes:

Date Bread.

One-half cup sugar. One egg. One tablespoon butter. One and one-half cups flour. One teaspoon vanilla. One teaspoon salt. One cup dates.

One cup boiling water. One teaspoon soda, in flour. Chop dates. Let stand in boiling water until cool. Add to other ingredients and bake for one hour.

Bran Bread.

One-quarter cup sugar. One tablespoon lard. One and one-half cups wheat flour. One egg. One cup sour milk. One teaspoon soda. One cup bran.

Cream the sugar and lard. Beat in egg and then add the other ingredients. Bake slowly for one hour.

Orange and Nut Bread.

Five cups pastry flour. One cup graham flour. One cup sugar. One teaspoon salt. Six teaspoons baking powder.

Add one-half cup each of chopped candied orange and chopped pecan nut meats; mix thoroughly. Beat one egg; add one cup of milk and add to first mixture. Turn into buttered bread pan and bake 45 minutes in a moderate oven.

Brown Bread.

Two cups corn meal. One and one-half cups graham flour. One level teaspoon salt. One-half cup molasses. Two cups sweet milk. One level teaspoon soda. Mix corn meal, graham flour, salt and soda together. Add molasses

and a few raisins. Place in a tin (a high empty coffee can will work very satisfactorily), and surround this with water. Boil 15 minutes on the stove and then let simmer for three hours.

BAKED NASH

Two tablespoons drippings or bacon fat. One large onion. Two cups finely chopped cold meat. Two cups cold cooked diced potatoes. Salt. Celery salt. Pepper. Two-thirds cup cooked vegetables, optional. One-half cup thickened gravy or stock.

Heat drippings and fry onion, finely minced, in it. Add meat, potatoes, seasonings and vegetables if used—carrots, peas, celery, lima beans are all good. Moisten with gravy or stock, mixing all well. Draw to side of pan or transfer to greased baking dish and bake 20 minutes in moderately hot oven.

PINEAPPLE FRITTERS

Make a batter as follows: Sift one and one-third cups flour, two teaspoons baking powder, one-fourth teaspoon salt. Add two-thirds cup milk gradually, then one well beaten egg. Drain one can of pineapple slices well. Dip in batter and lower into kettle with boiling fat, and brown well. Drain on paper and sprinkle with powdered sugar.

Jelly Meringue.

White of one egg, one-half cup currant or other jelly. Put egg white and jelly together into bowl and beat with egg beater or wire whip until stiff. Spread between layers or on top of cake.

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CEREAL PUDDING

Leftover cereal may be made into a pudding for children. Put a half cup of the cereal in a buttered pudding dish, add a layer of sliced banana, sprinkle with sugar and repeat, using alternate layers of banana and cereal until the cereal is used. Pour a custard of eggs and milk—one egg to one cup milk—over the mixture and bake in a shallow oven until firm. Chopped raisins or both may be used. The bananas and a little lemon rind added for flavoring, a richer pudding is desired.

Fish and Milk. When frying fish, dip in milk instead of egg before rolling in crumbs. This is economical and adds to flavor.

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GOOD COFFEE STARTS THE DAY OFF RIGHT

May Be Prepared Drip, Boiled or Percolated Method.

"I buy good coffee, but my husband says it never tastes right. That is the best way to make it?" writes a bride.

Percolated, drip and boiled coffee all have their advocates. Which way you try, be sure you have good coffee ground right. Fine ground is best for the drip method, and a coarser ground for percolated or boiled coffee.

Don't guess at proportions but carefully measure both coffee and water.

And—here's an important tip—don't warm coffee over! Serve it each time and be sure it comes right from the stove.

Percolated Coffee. To make good percolated coffee, use one heaping tablespoon medium ground coffee for each cup of cold water. Four water in percolator pot, set percolator basket in pot, and put coffee in it. Cover. Let

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Home Economics

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Don't guess at proportions but carefully measure both coffee and water. And—here's an important tip—don't warm coffee over! Serve it fresh each time and be sure it comes right from the stove.

To make good percolated coffee, use one heaping tablespoon medium ground coffee for each cup of cold water. Pour water in percolator pot, set percolator basket in pot, and put coffee in it. Cover. Let

percolate slowly and gently 10 to 15 minutes.

Drip Coffee. Use same proportions of fine ground coffee for drip method. Pre-heat pot, put coffee in upper compartment or bag. Four boiling water over it. Cover and let stand in warm place until water has dripped through once. Remove upper compartment and cover pot. Use fresh water, briskly boiling. One pouring of water is enough.

Boiled Coffee. For boiled coffee use one heaping tablespoon medium ground coffee and one-fourth tablespoon beaten egg for each cup of cold water. Combine coffee and egg in pot and mix well. Pour in water and bring slowly to a boil, stirring occasionally. Remove from fire immediately and let stand in warm place about five minutes. Four one-fourth cup cold water in pot to settle. Strain from the grounds through a fine wire strainer or cheesecloth. Boiled coffee may also be made in the same way omitting the egg.

Tough Meat. When cooking tough meat add the juice of a lemon to make it more tender.

NOODLE COMBINATIONS FOR LENTEN MEALS

Canned Fish and Well Seasoned Vegetables Will Transform Product.

A suggestion that noodles be included in meatless meal plans for Lent brought this objection: "It's so tasteless and monotonous."

Not if a little imagination is used in combining it with other foods. Fish, mushrooms, cheese and nuts are magic workers with noodles, as the following recipes demonstrate:

Noodles and Crab. Eight ounces egg noodles. One can crabmeat, shredded. One-half pound blanched almonds. Paprika.

One package grated yellow cheese. White Sauce. Two cups milk. Two tablespoons butter. Two tablespoons flour. One-fourth teaspoon salt. Dash of pepper.

Cook egg noodles in boiling, salted water; drain. In baking dish put layer of the egg noodles, then crabmeat and almonds. Repeat until dish is almost full, having a layer of egg noodles on top. Add two-thirds package cheese to white sauce and pour over the egg noodle mixture. Sprinkle top with paprika and rest of cheese. Bake in moderate oven 10 to 15 minutes.

Noodles and Salmon. Eight ounces egg noodles. One cup flaked salmon. Four tablespoons butter. Four tablespoons flour. Two cups milk.

One-half cup coarsely chopped toasted almonds. Cook egg noodles until tender in boiling salted water; drain. Combine egg noodles, salmon and almonds. Season with salt and pepper. Four over this the white sauce of butter, flour and milk. Sprinkle top with butter crumbs. Bake 20 minutes in moderate oven. (Can be cooked in sauce pan on stove if desired.)

Noodles and Egg Plant. Four ounces egg noodles. One large egg plant (or two cups cooked).

One pound mushrooms. Four tablespoons butter. One-quarter teaspoon salt. Two cups milk. Two tablespoons flour. One-quarter pound cream pimiento to cheese.

One-half cup hickory nut meats chopped. Cook egg noodles in boiling, salted water until tender; drain. Do the same with the eggplant diced. Peel mushrooms and cut them in slices. Cook in four tablespoons butter for about 10 minutes and season with one-quarter teaspoon salt. Make a sauce of two cups milk, one tablespoon of flour to thicken game slightly, and one-quarter pound of cream pimiento to cheese. Place ingredients in buttered casserole, first half of egg noodles, next layer one cup of egg plant and half of fried mushrooms for third layer. Four half of prepared sauce over this and sprinkle with one-quarter cup of nut meats. Add remaining ingredients in layers in same manner, pouring remainder of sauce over top and sprinkling top with remaining nut meats. Bake 45 minutes in hot oven.

Noodle Patties. Eight ounces egg noodles. Three eggs. One teaspoon chopped parsley. One teaspoon chopped chives. One-half teaspoon salt. One-eighth teaspoon pepper. One-half teaspoon Worcestershire sauce. Two tablespoons butter. Cook egg noodles in boiling, salted water until tender. Drain, then cool slightly. Add eggs well beaten, and seasonings. Drop by spoonfuls into frying pan in which butter has been melted. Sauté until light brown. Turn with spatula and brown other side. Serve hot.

OYSTER CASSEROLE Three ounces macaroni. One-eighth cup butter. One-quarter cup flour. Two cups milk. One-half cup grated cheese. One cup soft bread crumbs. Two tablespoons red or green pepper. Small piece onion, cut fine. One tablespoon chopped parsley. One pint oysters. Cook macaroni in boiling, salted water until tender. Drain and rinse in cold water. Make white sauce of butter, flour and milk. Add cheese and let it dissolve. Pour over bread crumbs. Add pepper, onion, parsley, macaroni and oysters. Season and bake until brown on top.

RECEPTION BEVERAGES Boil two cups of sugar with four cups of water for 20 minutes. When cool add one-fourth of a cup of lemon juice, three-fourths of a cup of orange juice and one pint of grape juice. Strain and serve in glasses half filled with shaved ice. One cup water. Two cups tea. One-half cup sugar. Three tablespoons lemon juice. Two cups orange juice. Grated rind one orange. Boil sugar, water and orange rind together for five minutes. Chill; add fruit juices and tea. Put in refrigerator until ready to serve. Strain just before serving in glasses with crushed ice.

CARROT BALLS

Mix one small package of cream cheese, one-half cup very finely diced carrots and 10 chopped stuffed olives thoroughly. Form into 12 small balls and roll each in minced parsley.

On a bed of crisp lettuce place three paper-thin slices of carrot and on each a carrot ball. Garnish with mayonnaise. Serve with hot mustard.

CRANBERRY SHERBET

Two cupsful cranberries. Two cupsful sugar. Two cupsful milk. One cupful cream. Three tablespoonsful lemon juice. Wash and cook the cranberries in water to cover, until tender. Force through a potato ricer, and then add the sugar. Cook until the sugar is dissolved; then chill well. Add the lemon juice, milk and cream and freeze.

STRAWBERRY SALAD

Combine two cups of ripe strawberries, one cup celery cubes, one-half cup chopped pecans and marinate in one-half cup French dressing. Arrange on lettuce and top with a little whipped cream. This may serve as both salad and dessert, cutting down the cost and service of the meal. There is enough food value in it to substitute for the two courses.

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Pillsbury's Pancake Flour 2 Pkg. 15¢
Fig Bars 3 Lbs. 25¢
Cake Golden Fluff Large Size 49¢

La France Laundry Tablets Pkg. 9¢
Satina Makes Ironing Easy Pkg. 6¢
Dog Food 3 Cans 25¢
Bread 12-Oz. Loaf, Sliced 4¢
Faust Spaghetti or Macaroni 2 Pkg. 15¢
Cocoa 1-5 Lb. Can, 1½¢
Bakers, ½-Lb. Can, 1½¢

Kroger Merchandise Coupon Books are safe and convenient. Good as cash for any merchandise in any Kroger or Piggly Wiggly store. On sale at all stores in denominations of \$2.50 and \$5.00.

Gold Medal Flour
\$2000 in GOLD
THIS WEEK'S SENTENCE
"I WANT GOLD MEDAL FLOUR TODAY!"

THE FINEST FRUITS AND VEGETABLES THE SUN EVER SMILED ON

Apples 5 Lbs. 25¢

Bananas 4 Lbs. 19¢
Ripe and Firm

Oranges 19¢
Calif. Navels, 2½ Size, Doz.

Spinach 3 Lbs. 14¢
Fresh and Tender

New Potatoes 6 Lbs. 25¢
Florida Triumphs

Beets 2 Bunches 9¢
Or Carrots

Celery 2 for 15¢
Large Stalks

Lettuce 2 for 15¢
60-Size Hds., Iceberg

New Cabbage 3 Lbs. 10¢
Medium Size Heads

Potatoes 15 Lb. 17¢
U. S. No. 1 Northern Whites Bag 15.00
Idaho Russets . . . 15-Lb. Bag, 25¢

KROGER & PIGGLY WIGGLY STORES

The Kroger Food Foundation has prepared an attractive booklet covering food problems of Business and Professional Women. Write for it. Address: Kroger Food Foundation, 125 Government Square, Cincinnati, Ohio. Ask for Bulletin C.

LYNN'S ONE HOUR PARKING
"WE DO SAVE YOU MONEY"

"FOOD HOARDING SALE"
This is the right time for smart, thrifty food buyers to lay in a supply of food. In our opinion the price on food will be higher. This fact has been well proven in the past few days, that actual food in your pantry means more than money in the bank. Special prices on large lots of canned goods and other foods. Go downtown to Lynn's. These prices good till Monday evening.

SWEET JUICY TENDER MEATS
"Top Quality" at "Lower Prices"

Beef Roast Sale
Thousands of Lynn's customers enjoy this fine Roast. Real Quality at a real saving. **15¢**
ROAST, RUMP ROAST, BOTTOM ROUND OR TOP SIRLOIN ON SHOULDER CLOD

PRIME CHUCK 12½¢
FRESH BEEF TONGUE 12½¢
STEAKS ROUND, RIB TENDERLOIN 15¢
Wonderful Quality, Young, Juicy & Tender

FRESH FISH DAILY
Pork Tenderloins, SWEETBREADS, CUBE STEAKS, Lamb Chops, Lb. 25¢
PORK LOIN ROAST 9½¢
OR FRESH HAMS, Lb.

HAM 7½¢
SNO. 7½¢
CALI.

GENUINE FANCY SPRING LAMB
Lbs. 12½¢
Lbs. 15¢
Lamb for stew, 2 lbs. 15¢
Shoulders, lb. 12½¢

FRANKS-BOLOGNA MEAT CHEESE Lb. 9¢
Wieners, Polish, Minced Ham Lb. 12½¢

FRESH EGGS 2 doz. 25¢
BACON 2 lbs. 25¢
RIB or LOIN PORK CHOPS lb. 12½¢
Bacon Whole or Half Lb. 9¢

MILK Libby, Armour's 6 TALL CANS 25¢
SUGAR 5 LBS. 20¢
Pure Fine 5-Lb. Can.

LIBBY'S BEANS 6 Cans 25¢
Reg. Cans. 25¢
ARISTOS or PILLSBURY FLOUR 24 SK. 55¢

BROOKDALE SALMON 2 Tall Cans 15¢
Genuine Guatemala Fresh Roasted Coffee, Lb. 20¢

WALTKE'S SOAP 10 REGULAR SIZE BARS 25¢
Fresh Dressed!

"LYNN'S POULTRY"
Fancy Springs, lb. 17¢
Fancy Hens, lb. 14¢
Young Ducks, lb. 17¢
Fresh Oysters, qt. 45¢

NOT CROSS - BUNS DAILY, 15c Doz.
LYNN'S BAKERY SPECIALS

MILK CHOCOLATE LAYER CAKE 39¢
These Are Simply Grand, Each.

FRESH STRAWBERRY COFFEE CAKE EA. 20¢
Chicago Fruit Stollen, Each 39¢
Deep Butter Coffee Cake, Each 20¢

SUNKIST ORANGES 2 Doz. 25¢
Sweet Pot. 4 lb. 5¢
Red Onions 10 lb. 15¢
Russet Potatoes 10 lb. 15¢
Seedless Grapefruit 3 for 15¢
New Cabbage 4 lb. 10¢
GREEN PEPPERS doz. 10¢
Cooking Apples 5 lb. 15¢

LYNN'S BUTTER SALE
NORTHERN TUB BUTTER 24¢
3 Lbs. 70¢
LYNN'S BUTTER SWEET BUTTER . . . Lb. 22¢

The Post-Dispatch offers readers a far larger number of rooms for rent than are listed in all the other St. Louis newspapers combined. It is the recognized renting medium in St. Louis.

CEREAL PUDDING

Leftover cereal may be used with bananas to make an excellent pudding for children. Put a layer of the cereal in a buttered pudding dish, add a layer of sliced bananas, sprinkle with sugar and repeat, using alternate layers of bananas and cereal until the cereal is used up. Pour a custard of eggs and milk—one egg to one cup milk—over the mixture and bake in a slow oven until firm. Chopped nuts or raisins or both may be used with the bananas and a little grated lemon rind added for flavoring a richer pudding is desired.

Fish and Milk. When frying fish, dip in milk instead of egg before rolling in breadcrumbs. This is economical and adds to flavor.

ADVERTISEMENT

AT LAST!
I'M GETTING
DESSERTS I LIKE



Here's Variety in
Children's Desserts
Easy to Make in 5 Minutes

CHILDREN simply devour creamy KOSTO pudding. Even the tiniest tots digest it as easily as custard. Just add milk and bring to a boil. Made in 5 minutes and ready to eat in 10. Whole some as home-made pudding. For variety, try all three delicious flavors—chocolate, vanilla and lemon. Mix with bananas, nuts, raisins, etc. 10¢ package makes 5 big portions.

KOSTO
CHOCOLATE-LEMON-VANILLA

WIGGLY



the identical LOW
entire food supply
pre » See the com-
ment on the oppo-
for them each week.

Home Economics

ST. PATRICK'S PARTY FOR THE YOUNGSTERS

No School Following Day, So
Let Them Cele-
brate.

Trim the table all in green.
Tell each lad, and each colleen
They must come in gala mood
To enjoy the games and food.
St. Patrick's day comes this year
on Friday, so the boys and girls
can sleep the morning after the party.

Let them do their own decorating
and generously supply stacks
of green tissue paper. But don't
laugh at the results!
Old songs, old games and old
dances will provide an interesting
different entertainment if someone
will take the trouble to look these up.

Appropriate Game.
The old dialect of Ireland is
Gaelic or Erse, and here is a game
which might be played at the St.
Patrick's day party.

Give each guest a slip of paper
and pencil and read to them the
following 12 words, each of which
has a synonym ending in "erse".
Of course, don't give them the
answers which we attach in paren-
theses:

Varied (Diverse).
Unfortunate (Adverse).
Obstinate (Perverse).
Unwilling (Averse).
To Cross Over (Traverse).
Scatter (Disperse).
To Dip (Immerse).
Talk To (Converse).
Creation (Universe).
Turn Backward (Reverse).
Submerge (Submerse).
Inverted (Inverse).

FOREIGN RECIPES FOR VEAL AND CHICKEN

Spanish and Italian Dishes
Are Highly Sea-
soned.

Now and then something out of
the ordinary and not necessarily
expensive, seems to be just what
is needed to win the approval of
the home folks.

Foreign recipes lend interest be-
cause they are generally seasoned
with condiments often neglected by
American cooks.

Chicken and veal chops are al-
together different prepared as fol-
lows:

Spanish Chicken.
Cut up a young chicken as for
frying. Put in a kettle that can
be closely covered and add:

One can mushrooms (without
juice).
One can peas (with juice).
One can tomatoes.
One sweet pepper (cut fine).
A little red pepper.

Salt, pepper and plenty of but-
ter.

Italian Veal Chops.
Three loin or rib chops.
One green pepper.
One Spanish onion.
Two carrots.

Two tablespoons shortening.
Salt and pepper to taste.
One-half can tomatoes.

Brown the veal chops in shorten-
ing. Either chop or slice the veal
chops. Place these and the chops
in a pan and allow them to simmer
for about an hour. The juice from
the tomatoes should furnish enough
liquid for this but if you find that
it simmers away, either add more
tomato juice or a little water. The
sauce is delicious either thickened
with flour or with cream added.

SUGARED CRULLERS

Four tablespoons shortening, one
cup sugar, two eggs, three cups
flour, one teaspoon cinnamon, one-
half teaspoon salt, three teaspoons
baking powder, five-eighths cup
milk.
Cream shortening; all gradually
sugar and beaten eggs; sift together
flour, cinnamon, salt and baking
powder; add one-half and mix well;
add milk and remainder of dry in-
gredients to make soft dough. Roll
out on floured board to about one-
half inch thick and cut into strips
about four inches long and one-
half inch wide; roll in hands and
twist each strip bringing ends to-
gether. Fry in deep fat. Strain
and roll in powdered sugar.

CABBAGE SOUP

Soak one-half pound dried navy
beans over night in cold water to
cover. Next morning scrape and
cut in narrow strips four large car-
rots, three large onions and one-
half cup celery. Shred a small
head of cabbage as for slaw. Put
the vegetables in a deep saucepan
and add three cups water and two
tablespoons fat or butter. Let boil
until the water is absorbed, or for
about 10 minutes.
Drain the beans, add to the vege-
table mixture with two quarts of
water and a handful of parsley,
chopped fine. Boil very slowly un-
til the beans are tender. This may
be served as a chowder, or it may
be rubbed through a coarse strain-
er and served as a puree.

MOLASSES CUP CAKES

One-half cup butter.
One-half cup sugar.
One egg.
One-half cup molasses.
Grated rind of one lemon.
Two cups flour.
One and one-half teaspoons bak-
ing powder.
One and one-half teaspoons cin-
namon.
One-quarter teaspoon salt.
One-half cup milk.
Cream butter and sugar. Add
beaten egg, molasses and grated
rind of lemon. Sift flour, baking
powder, spice and salt together.
Add alternately the dry ingredients
and milk to first mixture. Bake
in buttered gum pans 20 minutes
in moderate oven.

HOUSEWORK PHILOSOPHY

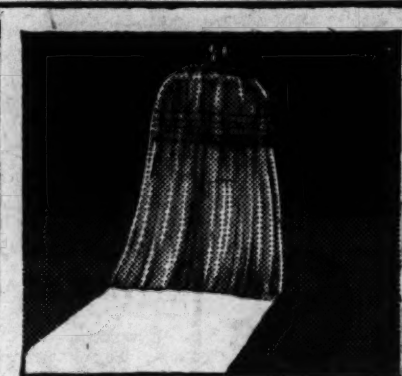
Many women hate the routine of
housework, and long for that will
of the wispy "Career"—which al-
ways seem just around the corner.
They forget that there isn't a job in
the world which does not have a
good routine of it that soon gets to
be routine. Housework need not
be degrading. Like most things in
life, it depends upon our own point
of view. It takes executive ability
to run a home as well as an of-
fice. Housework should be some-
thing that we ourselves take charge
of, and not something that takes
charge of us.

BRAISED BEEF

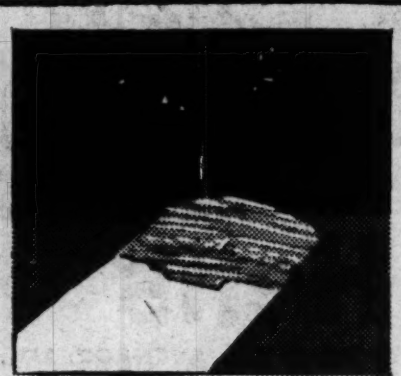
Three pounds brisket or beef
round.
Two tablespoons flour.
One teaspoonful salt.
One-eighth teaspoonful pepper.
Four tablespoons fat.
One cupful canned tomatoes.
Three tablespoons melted but-
ter.
Two carrots, chopped.
One tablespoonful chopped pars-
ley.
One-half cupful diced celery.
One medium onion, chopped.
Lightly sprinkle the meat with
flour, salt and pepper. Brown on
all sides in the fat melted in a fry-
ing pan. Arrange in the kettle or
casserole. Add enough boiling
water to cover well the bottom of
the kettle, cover closely and cook
slowly two hours. Then add re-
maining ingredients and continue
cooking for another hour or until
the meat is tender.

If Your Meat Course—

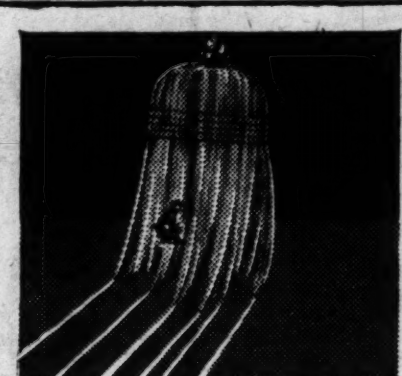
Isn't seasoned just right your whole
meal is spoiled.
Proper proportions of domestic and
imported spices give Manilla's Barbecue
Seasoning an enjoyable tang. And it's
economical—one only a dash or two.



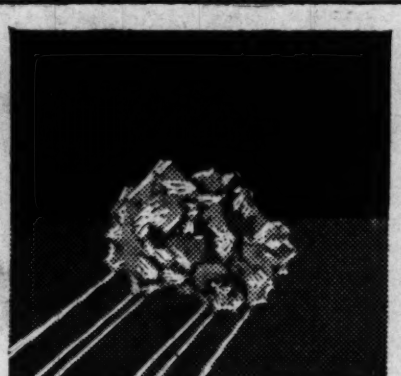
YOU USE A BROOM THAT
SWEEPS LIKE THIS



OLD DUTCH CLEANSER
CLEANS LIKE THIS



YOU WOULDN'T USE A BROOM
THAT SWEEPS LIKE THIS



ORDINARY GRITTY CLEANSERS
SCRATCH LIKE THIS

The BIG REASON why Old Dutch Cleanser costs less to use

It's very simple. These illustrations show how entirely different
Old Dutch is from ordinary, gritty cleansers... and it's this difference that
makes it cost less to use. You get a full package containing billions of active
little cleansers; tiny, flat-shaped particles that cover much more surface, go
much further and do so much more actual cleaning per penny of cost. Old
Dutch is safe... it doesn't scratch, and because it cleans so many things
perfectly it is all you need for all your cleaning.

There's nothing else like Old Dutch because it is the only cleanser made of
pure "seismolite" scientifically recognized as the safest, most efficient and
most economical cleaning material. Try it and you'll quickly discover that it
saves you money, time and labor; that it cleans quicker, doesn't clog drains,
is odorless and removes odors. There is no substitute for the quality and
economy of Old Dutch Cleanser.

Doesn't
Scratch



Old Dutch Holders, in Color. Mail 10c and
widenall pencil from an Old Dutch label for each holder.
Old Dutch Cleanser, Dept. 1089, 221 N. La Salle St., Chicago, Ill.
Please send enclosed... and... labels for
which send me... Old Dutch Holders. COLORS: IVORY
GREEN BLUE

Name _____
Street _____
City _____ State _____

A Logical Conclusion

Your want ad should be printed in the
Post-Dispatch because the Post-Dispatch
is read in far more homes in every district
in St. Louis, daily or Sunday, than any
other newspaper. Call MAin 1111—
for an adtaker and have your wants filled.



Spring Menus Need
Salads—and Salads
Need Walnuts

DIAMOND
branded **WALNUTS**
SPECIAL.....Lb. 23c

BUTTER

Tom Boy Lb. 24c
Sugar Creek Lb. 26c
Joyful Roll Lb. 23c

Tom Boy Salt
3 1 1/2-Lb. Pkgs. 10c

KARO Syrup
Blue Label Red Label
Per Can 10c Per Can 12c

Doggie DINNER

The Best Food
for Your Pets

9c Pkg.

Magic Washer
For Silks,
Clothes,
Dishes

2 9-Oz. Pkgs. 15c

Lipton's TEA

The World's Finest
Yellow Label

1/2-Lb. Pkg. 19c

Small Pkg. 9c

Swans Down

Cake Flour

Pkg. 22c

C & H Cane—Limit

SUGAR 10 Lbs. 45c

Asparagus ORINDA 2 for 37c
1-Lb. 5c Can

Chile con Carne Tom Boy 9c
Per Can

Tuna Fish Blue Sea 2 for 29c
1/2-Lb. Can

Baker's
Southern
Style
Cocoanut
2 Cans for 25c

Seminole Toilet Tissue

Full 1000-
Sheet Rolls

3 for 19c

Viviano Macaroni Spaghetti

3 for 29c

Noodles
Cellophane
Wrapped Pkg. 15c

Clorox

For a White,
White Wash

16-Oz. Bottle

2 for 33c

BREAD

Tom Boy
Sliced
Loaf

4c

RALSTON

Wheat Cereal

For Growing
Children—Pkg. 21c

P & G White Naphtha

SOAP Giant Size
Bars

6 for

25c

Lange's
Milk

Save Bottle
Caps for
Eagle
Stamps

Thrill

Qt. 8c

Inspected

Qt. 10c

DELICIOUS BRAND

Coffee 1-Lb. Pkgs. 2 Lbs. 45c

Crab Meat Geisha Girl 2 for 57c

TOM BOY

Apple Butter 37-Oz. Jar 20c

Durlacque 2 Pkgs. for 25c

Old
Judge

Coffee

The Final
Decision of
Coffee
Lovers

3

Lb. Can

95c

HORMEL

MAY WE SUGGEST
THE NEW

VEGETABLE SOUP

LARGE 20-OZ. CAN
SERVES 4 PEOPLE

2 Cans 29c

POPEYE HANDS GLOOM
A KNOCKOUT...

Every Day in the Post-Dispatch

Leber FOOD MARKET

SIXTH & FRANKLIN AVE.

ROSE BUSHES
6 RED OR PINK RADIANCE FIELD
ROSES AND 1 DOZEN GLADIOLUS
BULBS ALL FOR 79

BAKED HAM Wafer Sliced 23 Lb.
FRESH DRESSED CALLIES All Sizes, Lb. 5
SPRING CHICKEN Lb. 18

ROLLED ROAST No Waste 15
CHEESE WISCONSIN 1 Lb. 12
LONGHORN OR CREAM B. 12
DOMESTIC SWISS 23
EGGS STRICTLY FRESH DOZ. 12
HAMBURGER, Lb. 7

LAMB STEW Lb. 6
SMO. HAMS Lb. 9
STEAKS SIRLOIN 12 1/2
SIRLOIN ROAST Lb. 12

BAG BUTTER Lb. 19
MILK LEBER BRAND TALL CANS 4 17
SUGAR PURE CANE 5 LBS. 21

BURY RURAL POTATOES 10 12
SHRIMP FRESH JUMBO 12
WHITE BUFFALO 12
SLICED SABLE 17
JACK SALMON 15

GREEN PEPPERS D. 10
WINEAPPLES 5 15
COFFEE Almond Butter 25
Cream Filling 25

WHITE KING SOAP Small 7
Medium 17
Large 33

TOILET SOAP 5 BARS 19
Kite Free with every large
package or 2 medium pack-
ages or 5 bars Soap.

COFFEE Almond Butter 25
Cream Filling 25

TOILET SOAP 5 BARS 19
Kite Free with every large
package or 2 medium pack-
ages or 5 bars Soap.

You, too, can keep spare rooms rented by advertising in the Post-Dispatch Room and Board Column.

TINTED EGGS

Hard boil the eggs, shell and
halve crosswise. Place the whites
in the juke from pickled beets to
make them red. Mash the yolks
thoroughly, add a little cream and
mashed butter, pepper and paprika
and enough finely chopped parsley
to tint the mixture green.
Drain the egg whites and pack
with the filling, moulding it in the
center, then place a ring of stuffed
olives with a sprig of parsley
around each egg. Serve on lettuce
for a salad.

EUGEN
5055 ALAS

Says:
"Old Judge Coffee is easily the
most brand I carry. My cus-
tomers demand it. A demonstration
Saturday will show you why."



OLD JUDGE
VACUUM PACKED



CREAM

Rich, nutritious and whole
product builds sturdy bodies
helping. Highly recommended
digestion.

FRUITS FOR SALE

Whole Fruits P...

PEAS 10c...
Sifted, Tender, Exp...

PEANUT BUTTER
Made From Select...

EGG NOODLES
Best Quality, Made w...

CAKE FLOUR
Light and Fluff...

SALMON 10c...
In 2...

Mixed Vegetables for Soup

P&G

7 Bars 25c

Quaker Oats

Sunshine Choc...

Apricots

Fancy Evaporated

Super Suds

3 Pkgs. 23c

Oranges

Grapefruit Large

Iceberg Lettuce

Potatoes Idaho No. 1

Bananas

Apples, Win...

IGA

Boy
AND OPERATED
ST. LOUISANS

BUTTER
Tom Boy Lb. 24c
Sugar Creek Lb. 26c
Joyful Roll Lb. 23c

ARO Syrup
Label Red Label
10c Per Can 12c

Lipton's TEA
The World's Finest Yellow Label
1/4-Lb. Pkg. 19c
Small Pkg. 9c

Baker's Premium Chocolate
3-Oz. Bar 9c
8-Oz. Bar 23c

Clorox
For a White, White Wash
16-Oz. Bottle 2 for 33c

RALSTON Wheat Cereal
For Growing Children—Pkg. 21c

6 for 25c
Old Judge Coffee
The Final Decision of Coffee Lovers
3 Lb. Can 95c

LARGE 20-OZ. CAN SERVES 4 PEOPLE
2 Cans 29c

ENDS GLOOM KNOCKOUT...
t-Dispatch

ST. LOUIS POST-DISPATCH
POTATO CUPS

Hard-boiled eggs, shell and halves. Place the whites in the hole from pickled beets to make them red. Mash the yolks thoroughly, add a little cream and melted butter, pepper and paprika and enough finely chopped parsley to tint the mixture green. Drain the egg whites and pack with the filling, moulding it in the center, then place a ring of stuffed olives with a sprig of parsley around each egg. Serve on lettuce for a salad.

To one cup of left-over mashed potatoes add one egg yolk. The potatoes must be warm when egg is added—the amount will make four cups. Invert any custard cups or jelly glasses and cover the outside, bottom and two inches of sides with the potato mixture. Smooth over and set away to cool. When ready to use, turn right side up on a well buttered pan and carefully remove. Brush the outside with milk or beaten egg before adding creamed peas or fish.

EUGENE JOLY
5055. ALASKA

Says:
"Old Judge Coffee is easily the most popular brand I carry. My customers demand it. A demonstration in my store Saturday will show you why."

OLD JUDGE COFFEE
VACUUM PACKED TO INSURE FRESHNESS
Settles the Question

HOW CHEAP IS cheap!

Thrifty housewives have found out that a low price is not always a cheap price. They know that true economy is to get most satisfaction for their money. Some products are so low in price that I.G.A. Stores wouldn't carry them at any price. At I.G.A. Stores satisfaction is always linked with savings. A "price" here means a real value in foods of the highest quality.

CREAM CEREAL
IGA Pkg. 10c

Rich, nutritious and wholesome, this fine I.G.A. product builds sturdy bodies at less than one cent a helping. Highly recommended for persons with weak digestion.

FRUITS for SALAD IGA Large 29c
Whole Fruits Packed in Heavy Syrup

PEAS IGA 2 Cans 29c
Sifted, Tender, Exceptionally Well Flavored

PEANUT BUTTER IGA Pound Jar 15c
Made From Select Kernel Virginia Peanuts

EGG NOODLES IGA 2 Pkgs. 29c
Best Quality, Made with Eggs—Firm, Med. or Wide

CAKE FLOUR IGA 2 Pkgs. 39c
Light and Fluffy—for Perfect Results

SALMON IGA 2 Tall Cans 23c
In Natural Oil

Mixed Vegetables IGA 2 No. 2 25c
Ten Vegetables for Soups, Salads and Casserole Dishes

P&G The White Naphtha Soap Giant Size 7 Bars 25c

PET KOKO Makes Hot Chocolate Instantly Tall Can 10c

Quaker Oats Pkg. 6c

Sunshine Chocolate Delights Delicious Cakes Lb. 23c

Apricots Lb. 15c
Fancy Evaporated—Fully Sun Ripened

Super Suds 3 Pkgs. 23c

Walter Baker's Premium Chocolate 3 Oz. 9c Cake 23c

Instant Postum Small 24c Large 39c

Bran Flakes Pkg. 9c

FRESH FRUIT VEGETABLES

Oranges Sunkist, 176 Size Doz. 26c

Grapefruit Texas Seedless, Large 54 Size, 2 for 15c

Iceberg Lettuce 5 Dozen Size, 2 for 13c

Potatoes Idaho Russets, No. 1, 10 Lbs. 17c

Bananas 4 Lbs. 19c

Apples, Winesaps 4 Lbs. 19c

IGA STORES

ST. LOUIS POST-DISPATCH
FRIDAY, MARCH 10, 1933
Home Economics

MEAT VARIETY WITH KIDNEY AND TONGUE
Economy, Too, in Serving These Savory Recipes Given.

Variety certainly is the spice of the dinner table and since the meat dish is the mainstay of the menu, it must be carefully selected and prepared.

Very often some cooks hesitate buying any but the standard cuts, because they have never cooked other kinds of meat and do not know the best method of serving. Generally, too, these are the meats which are kindest to the lean purse.

Many questions have recently come in about cooking liver, heart, kidneys and tongue. The following are recipes in answer.

Liver Casserole
Two pounds sliced beef liver
Two tablespoons of bacon drippings
One cup of small onions
Two cups cut carrot or turnip
One quart small potatoes
One tablespoon celery top or parsley
Two tablespoons salt
Two teaspoons sugar
One-eighth teaspoon pepper.
Prepare vegetables, cover with boiling water, boil for 20 minutes; then put into a baking dish or casserole with the stock in which the vegetables have been boiled; add one tablespoonful of flour, mixed with cold water. Cover with the liver prepared as follows: Remove the skin and the veins from the liver; cut into convenient pieces; sprinkle with the salt, pepper and flour; put into a hot pan with the fat and sear quickly over a hot fire. Cover dish and bake in a slow oven for one hour. Serve in casserole. Serves six.

Baked Stuffed Heart
Buy either beef, mutton or pork heart to the amount of four pounds. Wash heart and remove valves and arteries. Stuff with bread dressing seasoned with sage and onion. Rub with salt and pepper, roll in flour and brown in hot drippings or lard. Place in roasting pan and half cover with boiling water. Cover tightly and allow to bake slowly. If cooking a beef heart, two hours of slow cooking will be required. If baked in an uncovered pan, baste every 15 minutes. When heart is tender remove it from the roasting pan and thicken the remaining liquid to serve as gravy, seasoning it well with salt and pepper. Bake pork hearts about one and one-fourth hours.

Kidney Stew
One pork kidney or four small kidneys
Two tablespoons bacon drippings
Two tablespoons finely cut onion
Two tablespoons flour
One teaspoon salt
One-half teaspoon caramel
One teaspoon parsley, minced
Pepper and nutmeg to taste.
Remove white tubes and cut kidneys into small dice; cover with cold water and to each quart of water add one teaspoonful salt. Let stand for 30 minutes; drain, rinse in cold water, put in saucepan, cover with boiling water, and boil slowly for two hours; drain. Put the drippings and onion into a pan; add kidney, salt and pepper; cover, and cook or steam for 20 minutes, add one cupful of water, and flour mixed in cold water. Boil for 10 minutes; add the caramel, nutmeg and parsley. Serve with hominy, grits. Serves four.

Broiled Kidneys
Small kidneys.
Bacon drippings.
Split kidneys; cover with boiling water and simmer over a low fire for five minutes. Drain and remove the skin. Dip into melted bacon drippings and season with salt, pepper and nutmeg. Broil five to eight minutes, turning frequently and brushing with the drippings. Serve with any preferred sauce.

Calves' Tongues, Roasted
Have the tongues fresh and cook in water until just tender enough to allow the skin to be removed easily. Remove skin and then lard each tongue with lardons of salt pork; put into a roasting pan and roast until tender, basting with a little stock and melted butter in which there is a sliced onion. Cook one hour. Fifteen minutes before they are to be taken out, sprinkle with fine bread crumbs moistened with melted butter. Have the oven very hot and brown well. Take out of the roasting pan and into the pan put a little white stock, let cook and thicken it with flour. Add one tablespoonful of vinegar, and serve separately. Serve red currant jelly with the tongues.

EGG AND TOMATO MOLD
Soak three-fourths tablespoon gelatine in one-fourth cup cold water, then dissolve in one can of tomato juice heated to boiling point. Add one teaspoon sugar and one tablespoon vinegar, and chill mixture.
Split six hard-boiled eggs, remove yolks, mash and mix with three tablespoons caviar, one-half teaspoon mustard, one teaspoon lemon juice and six ripe chopped olives. Fill egg whites with this. When tomato jelly begins to thicken, pour half of it into wet molds and add stuffed eggs. Chill until jelly is almost set, then add remainder of tomato mixture on top of eggs. Serve with mayonnaise.

ST. LOUIS POST-DISPATCH
PAGE 7Q

THREE MEATS IN LOAF
FOR FIFTEEN BUFFET GUESTS

One and one-half pounds veal.
Three pounds pork.
Four pounds beef.
Five eggs, slightly beaten.
Two cups bread crumbs.
Two cups milk.
One tablespoon salt.
One teaspoon pepper.
Have the meat chopped. Mix all ingredients together. Shape into a large loaf. Cover top with slices of salt pork. Pour a large can of tomatoes around the loaf and bake for about two hours, basting frequently.

CAULIFLOWER WITH NUTS
One cauliflower, one tablespoon butter, one-half cup cream, one-half cup bread crumbs, one-half cup nuts, salt and pepper, one cup milk.
Cook the cauliflower in boiling salted milk and water until tender, using the milk to keep the cauliflower white; drain and break the vegetable into small pieces. Heat the butter and cream together and add seasoning and nuts.
Grease a baking dish and sprinkle it with crumbs, put in a layer of cauliflower, then a little of the sauce, more cauliflower and more sauce, till the dish is filled or the ingredients used. Sprinkle the remainder of the crumbs on top and place in a hot oven to brown.

BRIGHTENS BATHROOMS...quickly...economically

BAB-O
FOR ENAMEL AND PORCELAIN
BTBabbitt

JUST stains, cloudy surfaces, dull film, gloomy spots... quickly succumb to BAB-O. A wipe and it's bright. Save time...save your energy. Buy a can of BAB-O tomorrow. You'll be saving money too...for a little BAB-O goes a long way! Just try BAB-O once and you'll never be without it.

How do YOU buy CAKE FLOUR?

May we help you to choose the Best, the Most Economical Way?

Do you buy a "special cake flour"—in a small package—at a high price? Or do you buy a paper bag of some general-purpose or "family" flour, said to be "just as good" as special cake flour? . . . Or, best of all, do you buy Stanard's ROYAL PATENT CAKE FLOUR?

Royal Patent Cake Flour is as fine, as good, as dependable, as any cake flour on the market, regardless of price—so fine, that you can use it successfully with any recipe! Yet, in its big practical 5-lb. box, it costs you only about half as much as other special cake flours. And it is just as low-priced as 5 lbs. of ordinary soft wheat, "family" flour, in a paper sack.

Royal Patent Cake Flour "bakes like magic." That's because it is milled by our own exclusive process, from choicest, Government-Inspected soft winter wheat, which has been aged and mellowed in cotton. It is sifted 29 times through silk, then tested in our own and outside laboratories and ovens, coming to you absolutely uniform—every package exactly as good as the last.

Try a package of Royal Patent Cake Flour this week—and not only get better and tastier bakings, but get them at a much lower cost!

STANARD TILTON MILLING CO.
ST. LOUIS • ALTON • DALLAS
Established 1857

NOW You Can Get Royal Patent "Family" Flour in Real Towel Bags!

The popular 24-lb. size comes in real toweling, with a retail value of at least 10c. You'll like these towels! Also packed in all other standard sizes. 1st Choice of 3 Generations of Discriminating Housewives.

Stanard's ROYAL PATENT CAKE FLOUR

FUNERAL SPRAY
40 Roses and 6 lilies
beautifully arranged
with fern and bow. \$3.50

GRIMM & GORLY
Floral Phone CE. 5000

BAHANE, LOUISA C.
BROOK, KENIL
BLACKFORD, GEORGE RUSH

MARGROVE, AGATHA I.
HAWKINS, WM. T.

HELL, GASTAUDE PARKER
DEATHS
JOURNAL OFFICER HENRY
Alto, suddenly, on Wednesday, April 1, 1933, at 1:45 a. m. beloved husband of the late Susan H. Alto, and father of Frank John H. Alto, Katherine S. Alto, and Carl H. Alto. He was 47 years of age in his forty-fourth year. Burial in the Catholic cemetery, St. Louis, on Saturday, April 2, at 2 p. m. Interment in the Catholic cemetery, St. Louis, on Saturday, April 2, at 2 p. m. Interment in the Catholic cemetery, St. Louis, on Saturday, April 2, at 2 p. m. Interment in the Catholic cemetery, St. Louis, on Saturday, April 2, at 2 p. m.

KIEFFER, JEAN BAKER
On Wednesday, April 1, 1933, beloved daughter of Mr. and Mrs. Roland Kieffer, died at her home, 2322 S. 23rd St., St. Louis, Mo. Burial on Saturday, April 2, at 2 p. m. Interment in the Catholic cemetery, St. Louis, on Saturday, April 2, at 2 p. m.

LOBBING, HENRY-O' South A
suddenly on Thursday, April 1, 1933, at 1:45 a. m. beloved husband of Mary Lobbing, and father of Mrs. Lydia Huggins, and Mrs. Mary Huggins. He was 47 years of age in his forty-fourth year. Burial in the Catholic cemetery, St. Louis, on Saturday, April 2, at 2 p. m. Interment in the Catholic cemetery, St. Louis, on Saturday, April 2, at 2 p. m.

MURPHY, JOHN A.—Thursday, 1933, at Bradenton, Fla., of band of the late Kathryn M. (Drain), dear brother of Adehan and Anson Murphy, our Remains will arrive Saturday, Funeral Monday, March 13, 2, from CULLEN & KELLY, 1416 N. Taylor, to Visitation thence to Calvary Cemetery.

FALLOZZO, FRANK (neé Marchese), 4001 14th avenue, on on the death of his wife, Mrs. Grace P. Cavallo, died father of Sam, Alvin, and Joseph; mother, Mrs. Miano, and our dear father-in-law and grandfather, deceased. Funeral services, St. Mary's, 4228 South Kl St., at 10:30 a. m., on Saturday, March 24, 1934. Burial, Twenty-sixth and I. Mortuary, Elizabeth Cemetery.

POTTSFORTH, ELIZABETH (neé Thompson). Entered into rest on Thursday, March 22, 1934, at 10:30 a. m. at her home, 1230 W. 12th St. Survived by John, Harry, Mrs. Clara H. Adams, Mrs. Charlotte Adams, Mrs. Mabel Moeller, our dear mother-in-law, grandmother, great-grandmother, and great-grandfather, deceased. Survived also by her dear sister, sister-in-law, and nephews. Burial, at 2:30 p. m., on Saturday, March 24, 1934, at St. Mary's, 4228 South Kl St.

11, Grace to the Ladies' Aid Society, 2223 St. Louis St., Interment Zion cemetery at 5 p. m.

POTTHOFF, JOHANNA (nee B. Of 4933 Potthoff street, on Dec. 29, 1933, dear wife of Theodore Potthoff, dear mother of Hartha Neithert, Mrs. Ann K. Neithert, Mrs. Albert, Wilhelmina K. Buescher, Mrs. E. W. Neithert, daughter of Mrs. Neithert and aunt.

Funeral from KRINGSHAUS, 1223 South Broadway, Saturday, March 10, at 3 p. m. Interment Burtal Park.

REINS, JONAS—Entered into Thursday, March 9, at 7 p. m. of Elizabeth Boebe, the age of 63 years.

ROBINSON, JUDGE WALTO
5148 Westminister place, entered on Friday, March 10, 1933, beloved husband of Virginia (nee Reynolds) and dear father of

SCHAFER, OLIVER L.—Of 2 avenue, entered into rest on March 9, 8:15 p. m., beloved Caroline Schaffer (nee Bolih loved son of Mary Schaffer, Mrs. J. H. Schaffer).

March
John's

March
wife of
Carl and
of St.
gt.

March
Saturday

Anna, Anton, Joseph and Gre
son-in-law, br
cousin, nephew and uncle.
Funeral Saturday, March
a. m., from ZIEGENHE
CHAPEL, 2623 Cherokee
Francis de Sales Church. I
lie in state at Ziegenhein
until Sunday, 1 p. m. Inter
at Marine, Ill., Sunday, Mar
p. m.

Thursday, March 9, 1933,
band of Lola Smith.
Funeral from the ROBERT
BRUSTER MORTUARY, Cor-
cordia lane, Saturday
8:30 o'clock, to St. Rita's
terment Calvary Cemetery.

STEWART, ISAAC H.—Entered
on Friday, March 10, husband
Mabel E. Stewart, dear father
of Mrs. E. and Clarence A. Ver-

BROTHERS' FUNERAL
Funeral cortege will leave Woodson road, Overland, Mo., March 12, at 12:30 p. m., for the First Baptist Church at Howell, Mo.

Funeral from the residence, 33, Belmont St., Chicago, Mo., Saturday, May 25, 10:30 a. m.

VALLEE, JULIA—On Thursday, March 8, 1933, sister of Ida Vallee, died at St. Francis Xavier Church in Bellefontaine Cemetery.

str., dear father of Walter,
tin, Paul, Oscar, Viola, and
Alma, our dear father-in-
ther and brother, in his sin-
Body will lie in state at
DEN SOUTH SIDE FUNE
3620 Chippewa st., until 1
day. Services same day
Kaukaas Evangelical Luth
Interment Pilgrims' Rest
Lutheran Cemetery.

KNORLOCK, JOHN—Who on Jan. 11, 1933: Peaceful be thy rest, as it is sweet to breathe the life we loved you dear in death we do the same. Sadly missed by
WIFE, FAMILY AND

[illegible]

DAILY MAGAZINE

ST. LOUIS, FRIDAY, MARCH 10, 1933.

PAGES 1-6D

BRIDGE
ADVICE

BUDGETING THE KITCHEN

ETIQUETTE
BEAUTY

THE UNIVERSITY CLUB'S VETERAN CHEF

DR. WIGGAM'S QUESTIONS ~ ELSIE ROBINSON'S TALK

STORE NEWS ~ CHILDREN'S STORY ~ FICTION SERIAL
PATTERNS ~ COMICS ~ JIGSAW ~ HOROSCOPE ~ RADIO

PART FOUR.

"FAIR EXCHANGE IS NO ROBBERY"



Bernard F. Dickmann, Democratic candidate for Mayor, and two sisters casting their ballots at a polling place at 3438 Halliday avenue. On the left is Mrs. Anna Curry, his twin sister, and on the right Miss Mayme Dickmann. —Post-Dispatch photo.



Jerome F. Duggan, Democratic candidate for Mayor, and Mrs. Duggan casting their ballots at the Tyler Place Presbyterian Church, on Spring avenue between Russell boulevard and Flora place. —Post-Dispatch photo.

MITCHELL'S SUCCESSOR
AT WHITE HOUSE

James H. Perkins, who recently succeeded Charles E. Mitchell as chairman of the board of the National City Bank, New York City, photographed after conference this week with President Roosevelt.

CHICAGO
FASHION TRENDHOT MILK
AND THE
THREE R's

Barter of goods is a reality in many a village and city these days. This scene, showing a farmer exchanging some eggs and produce for articles of clothing, was photographed in Detroit.



BATTLING THE SURF IN LIFEBOAT

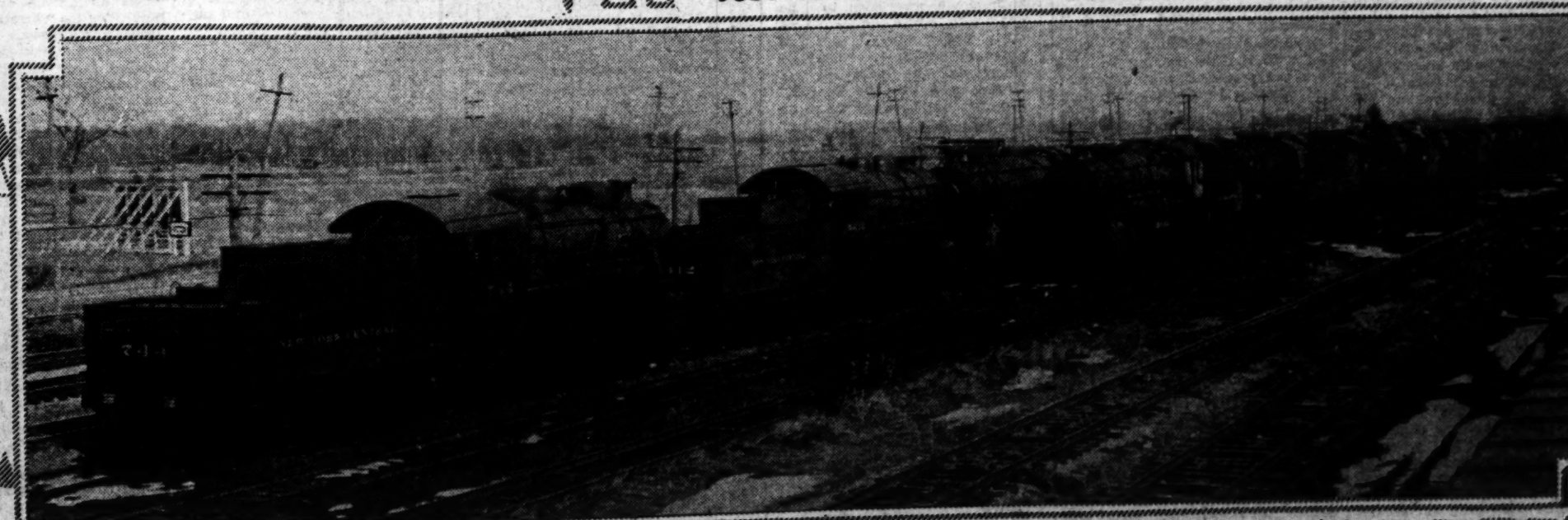


Life saving crew in New South Wales, launching their craft through the breakers at Swansea.

FIRST TROPHY FOR
PRESIDENT ROOSEVELT

Biggest sailfish caught this season in Florida waters was landed by Forbes W. Morgan, on left, an uncle of Franklin D. Roosevelt. When mounted, the fish will be sent to the White House.

JUST A FEW OF THOUSANDS OF IDLE LOCOMOTIVES



Scene in yards near South Bend, Ind., where railroad engines, not now needed for transportation work, are stored, awaiting better times. Similar scenes abound at most railroad centers.

FRIDAY,
MARCH 10, 1933.

AUTOMOBILES

Used
cars
ARE GOING UP

While they are low—see
ful selection—Buy Now!
and we realize it. Price talks! We have
read some of our outstanding bargains:
1931 Ford Tudor Sedan.....\$250
1929 Nash Special 6, 4-door
Sedan; new paint, new
tires.....245
1931 Ford Coupe.....250
1929 Ford Roadster.....180
1929 Chevrolet 4-door Sedan
new tires, new paint.....185
1928 Ford Coupe.....95
1930 Chevrolet Coach.....195
1929 Chevrolet Coupe.....225
1932 De Soto "6" Sport Coupe,
last series.....595
1929 Ford Tudor Sedan.....125
1930 Plymouth Coupe.....225
1929 Chrysler "75" Coupe.....205
1932 Plymouth Sedan.....395
1929 Olds Sport Roadster, like
new.....250
and models from \$50.00 to \$1000.00.
terms, and we really will trade.
years in business.

EMENT & AUTO CO.
Just to Corner 19th and Locust
Evenings and Sunday. Central 8424.

The Safest Place to Buy a Used Car

PACKARD

1928 WHIPPET	\$50
1927 BUICK	\$125
1928 NASH	\$125
1931 FORD	\$265
1931 FORD	\$295
1929 AUBURN	\$245
1930 GRAHAM	\$595
1930 CHRYSLER	\$495
1923 LINCOLN	\$75

Open Evenings Packard Distributor
HERRY MOTOR CAR COMPANY
2511 Locust St. Central 3131

20 Used Cars
To Choose From
Every Car
Guaranteed
And Specially Priced
from
\$15 to \$100
75 Others
Priced Up to \$750
Schnure Chevrolet Co.
3949 Lindell
Franklin 2311

"SOME CHEAP ONES"

Nash Coach, special 6; see R. 35 \$10
Ford Coupe, 1928; run R home. 25 8
Chevrolet Coupe, 1927; perfect. 60 20
Buick Coach, 1928; standard 6. 125 45
Oakland 4-door sedan; a buy. 60 20
Hup 4-door; a real beauty. 75 25
Hup Sedan, 1927; a big value. 75 25
Chevrolet Coach, 1928; perfect. 125 38
Nash Coupe, 1929; light 6; Al. 163 83
Chevrolet Cap. 1928; rumble. 115 35
Willys-Knight Sedan, 1927; Al. 75 25
Chevrolet Coupe, 1928; see R. 115 35
Whippet Coach, 1928; a buy. 115 35
Willys-Knight Sedan, 1929, 70B 163 83
Oakland Coupe, 1927; see R. 35 18
Essex Sedan, 1929; top-top. 128 38
Nash Sedan, 1928; see R. 60 20
Graham Sedan, 4-door; beauty. 118 35
Chrysler Coach, 1928; nice value. 75 25
Willys-Knight Roadster, 1929. 123 38

ALL ABOVE CARS TAKE

\$10.50 STATE LICENSES
Dodge Sedan, late 1926; hurry. 85 15
Chevrolet Sedan, 1929; special. 125 45
Ford Sedan, 1931; sacrificed. 235 80

45 OTHER CARS

GRAEFNER MOTOR SALES COMPANY
4464 Easton. Open Evenings & Sunday.

LEWETTE-NOLTE

De Soto-Pontiac Dealers

28 Essex Sedan.....\$65
27 Studebaker Sedan.....75
28 Olds Coach.....135
29 Plymouth Coach.....175
30 Ford Sport Roadster.....175
29 Chevrolet Coupe.....165
28 De Soto Sedan.....225
29 Ford Tudor.....215
31 Chevrolet Coupe.....215
31 Willys Club Sedan.....225
29 Chrysler Sedan.....290
32 De Soto Sedan; late series. 695

4231 N. GRAND

Tires For Sale

Firestone Dealer

RETREAD TIRES

LAST JUST AS LONG

Cost About 1/2 WHY PAY MORE?

Price of New Tires

Passenger

30x4.50.....\$2.00 30x5.....\$4.95
32x4.75.....\$2.00 32x6.....\$5.95
31x5.25.....\$2.25 32x6-10-30.....\$7.50
32x6.....\$3.50 32x6.....\$4.95
32x6.00.....\$3.50 34x5.....\$6.50

Mail Orders Promptly Shipped

Central Tire Co.

Compton and Chouteau FR. 8029

Trucks For Sale

CHEVROLET TRUCK—1927, ice and coal;
buy for balance due, \$72.

MENDELWELL, 2315 LOCUST.

FORD-CHEVROLET—3 1/2 ton trucks, cheap
terms, trade. 2508 S. Jefferson.

Accessories, Parts—For Sale

USED TRUCK PARTS—852 Hodiamont, or
call Calh. 9441, ask for Ray.

LOANS ON AUTOMOBILES

AUTO LOANS

\$25 TO \$1000
REFINANCING

rates and terms first. There
are reasons why we have over
300 satisfied customers. Refinancing,
reduced. Cash advance. No
collateral. Largest and oldest auto loan
company in the city. Loans made any-
where in Missouri and Illinois.

We Make "1933 License" Loans

Welfare Finance Co.

1039 N. Grand JEFF. 9450

AUTO LOANS—3 MINUTES LOW RATE

OPEN EVENINGS. 3807-08 EASTON.

MONEY LOANED on any make car, any
time, also bought. Kink. 2246 & Grand.

GOOD TASTE

By EMILY POST

Miscellaneous

Dear Mrs. Post: My engagement to a young man will be announced very soon, and while I have been in business for a sufficient number of years to know a few of the rules of being a successful business man's wife, I would like to get some of the sure of getting started on the right foot. Recently, the husband of a friend of mine remarked to me that I was not "cut out" to be the wife of an attorney. Perhaps this has shaken my confidence. Could you help me?

EMILY POST

Answer: I don't know what in the world your friend is talking about, or why the wife of an attorney should be different from the wife of any other man. An attorney perhaps supposes a clear, logical mind—and cultivation of your own mind is of course advisable. But don't forget that the mental quality that the legal mind is likely to value most is plain clear-seeing common sense.

My dear Mrs. Post: I am surrounded with new neighbors: Mrs. E. on the left. None of us have ever met the other. I know that I should do something because I am the old-timer. Could you suggest something, which would include all three of us?

Answer: Go to see both neighbors and ask the one you see first if she will come to tea or lunch or to whatever you can invite her. Explain that you intend to invite your other neighbor and ask her to tell you one or two other days when she will be free in case the second neighbor cannot come on the day you have selected.

Dear Mrs. Post: I am a stenographer in a large organization, and go in to the president's office very often to take his dictation. Sometimes one of the directors comes in and the president immediately rises. Should I rise also, or quietly step out of the room until they finish, or should I remain seated? They take business notes, of course, is all right for me to hear.

Answer: You would sit still, but assume an impersonal attitude, which is apparently unconscious of whatever is being said. Quite possibly you would take this time to read back your notes. If the discussion between these two men is likely to continue for very long, it might be better to get up and go back to your other work. In your place, I should frankly ask the president what he would like me to do on such occasions.

(Copyright, 1933.)

NEW TREATMENT FOR EXPECTANT AND NURSING MOTHERS

When a baby is expected, laxatives must not be used. Mother must not take them as long as she is carrying or nursing the little one. Doctors will tell you that laxative drugs taken by the mother are a danger to baby. It is a crime to risk your baby's health. That is why they so often advise Cream of Nujol.

This new form of Nujol is specially suitable for expectant and nursing mothers because it does not upset the stomach or cause cramps and does not pass into the milk.

If you are expecting a baby, take the new harmless Cream of Nujol treatment night and morning. It is kind to the delicate bowel, purges, and brings free of drugs. It is safe for you and your child. Moreover, it is delicious and easy to take. At a cost of only a few cents a day it will make you "as regular as clockwork," and protect the health of your child. Buy it at any drug counter.

A PIANO

for that daughter who desires to take music lessons may be purchased through the Musical Columns of the Post-Dispatch Want Page. Many bargains in used instruments are listed in the Post-Dispatch. Let Post-Dispatch Want Page do anything of the kind you may have to offer.

Call Main one-one-one for an Advertiser

IF MY OPINION ASK

by MARTHA CARR

Dear Mrs. Carr: I wonder if I could help "Baffled." I had the same experience with a 5-year-old boy. I sent him home several times a day but he didn't go home, he simply stayed in the house until he was thrown out of there. This boy's mother was one of my best friends so I was in a terrible position. But I told her when the children quarreled I would just send the boy home. It was O. K. with her. She doesn't want to be bothered with him.

I have two of my own and don't mind having this child with us a good deal, but can't see why I should raise three children. And then this boy flies into a rage, throws the first thing he finds, and puts a stop to the temper by shaking him good and telling him to go tell his mother—he didn't.

One day I had an inspiration. I let the boy see me lock the door and told him he must stay all the time, that that was the way I got my children. My son asked the reason. I replied that I liked Ben so much I had decided to keep him. Then my children caught on and entered into it. I said if I moved, as he wouldn't stay home, I would take him with me. By this time he was trying to climb out the window. He was quite excited. I went on about my work and told him we would send for his clothes.

When I thought he had enough I told them to run out and play while I baked some cookies. He made straight for home and hasn't been back. Now, Mrs. Carr, I don't believe in frightening children, but it was a choice of that or their nerves and strength being shattered.

Will you tell me where I can find out about teaching positions in Cuba, Mexico, Hawaii? Also what companies buy old books, such as first editions of Poe or Kipling? S. O. S.

I think you may get the information about teaching positions at the St. Louis consulate of these countries. Most of them are listed in the classified section of the telephone book. And if you will look in the same section under "Books bought and sold" you will find these dealers. I couldn't print their names in the column.

My dear Mrs. Carr: HARRIS and I are middle-aged, have grandchildren. We recently moved from town to country, where the chief amusement is one or two dances each week in private homes lasting sometimes all night.

Friend husband dances two or three dances with wife, then turns his attention to the women vamps that hold forth. I am strong to hold resentment about this? I am thinking seriously of letting friend husband go alone to these dances. They come to the house and leave me weeping they have had a good time and thanking me for their amusement (flirting with husband).

My daughter-in-law, not understanding, asked me why I did not dance, to which I replied I did not feel well. I am considered a pretty good conversationalist. Since going to the country I have given up lodge work. Should I remain at home and give my husband room enough to hang himself? I'm a misfit at the dance.

A FARMER'S WIFE.

Older men can sometimes go so madly off their heads. But probably it will not amount to anything but makes him ridiculous. However, you shouldn't allow it to be said that you do not dance well, if that is the popular diversion. Learn to be a good dancer if you are trying.

I think I would stay away once or twice to try him out, but don't mention the reason. Act as if you do not see it; make yourself as gay as the circumstances will allow (without following his example about getting silly) and bring up your prettiness. Keep him up at night all you can. If he complains of being tired next day, invent some special jobs for him. Maybe then he will settle down a little for his comfort's sake.

Dear Mrs. Carr: WHAT is a boy 19 years old supposed to do if he finds himself no more interested in girls than in anyone else? I contend that I love them, because I really would do anything in the world for any girl, but when it comes to resigning myself to any particular one of them, I find myself confronted with an impossibility. I used to go batty over one now and then. Some of them would even cost me pieces of silver and emotional discomfort. One girl in particular caused me much anxiety and to her (that was two years ago) I gave my very self, which I have as yet been unable to get altogether back, only to be returned. It is no longer possible for me to get her back, though I do believe she could cure me. I am afraid I have lost faith in women. I used to laugh at tales which spoke of having lost faith in women and now I stand in their shoes. Can I regain faith in girls? E. T.

Oh, sure you can! You are just going through one of those "bitter" stages, when all women seem false and the world has lost its savor. This is the British spelling, and more impressive, I think.

I am sure you do not think now,

Letters intended for this column must be addressed to Martha Carr at the St. Louis Post-Dispatch. Mrs. Carr will answer all questions of general interest but, of course, cannot give advice on matters of a purely legal or medical nature. Those who do not care to have their letters published may enclose an addressed and stamped envelope for a personal reply.

that anybody else could work the cure, but "his said," with "other dearer charmer away!" Don't give down.

Dear Mrs. Carr: I AM 16 years old and am going to purchase a whole new outfit for spring, but am in doubt as to what color dress, hat and shoes to get. There are quite a few colors I would like to have, but my problem is, what would look best on me. Please try to help me. CARROL S.

With your coloring beige and brown cannot be improved upon, especially if you include another color. Choosing a rosy pink. This added touch of rose to brown and beige is quite new and a very happy one. You might have a scarf in these three colors and add a wing, bow of corded ribbon or a stiff nosegay to your brown straw hat in this color. Brown shoes and beige-gray hose and gloves, brown purse. Don't get your hat too cocked-up in the back. One of the pan-cake sailors looking (perhaps I shouldn't say) much like a poached egg, is newer and more youthful.

Dear Mrs. Carr: Answer to "Wondering" is this.

If the young man she is supposed to love can see any means of bettering his circumstances, he should do so, regardless of any views she may have. If she wishes her happiness wrapped in cellophane and refuses to encourage him, she isn't worthy. If he loves her he will refuse to let her live in poverty.

I love one of those "Make the best of it" girls. She gave me to understand that she wouldn't tolerate a long engagement and I couldn't give her any. Under the pressure I failed to make good. Deeply in debt, despondent, my friends shunning me, I left her. I am now pursuing my studies in preparation for a real position. The housewife with the 1933 pocket-book, he said, may prepare nourishing, attractive dishes if she will try for quality rather than quantity.

The very best dishes are not complicated," Emil observed, "but are made only of fresh things—no substitutes—and are properly seasoned and well prepared.

"Remember, there are no short cuts to good dishes. And there is no substitute for good gravy or anything else. It isn't hard to prepare a well-balanced meal. Have one or two fresh vegetables, see that the soup is hot and take all the fat off the meat not only before eating but before making the gravy."

Emil has developed several recipes which he guards jealously and have won him fame outside the club. A few days ago Burton Holmes, who has eaten his way around the world many times, tasted some of Emil's onion soup, and he hastened to Charles Bertrand, manager of the club.

"Best onion soup I ever ate," he exclaimed. The compliment was relayed to Emil. He smiled secretely, said it was "all in the sea-soning—and years of experience," several other engagements became and went on preparing an Imperial chef at the University Club and Salad, another secret concoction never has left there.

Certain line of work and would be glad to have any of your readers communicate with you. JULIA.

I am sorry I cannot use this just as you have written it. But I do not feel that I can print requests for regular employment. You must do that through the regular channels—the advertising department.

Dear Mrs. Carr: COULD you tell me the governmental cost of prohibition from the time it was put into force until now? C. C. R.

Possibly you could get this information by writing to the Director of Prohibition, Department of Justice, Washington, D. C. I do not know any other place where the figures might be available. And if you wish more data on the Prohibition movement, buy a 1933 World Almanac. If your book store there does not keep it you can get it from the New York World-Telegram, Publishers, 125 Barclay street, New York.

Dear Mrs. Carr: I know how I could get acquainted with some nice girls. I am 15 years old. Because of being ill I was forced to quit high school, and now I am so lonesome, I don't know what to do. I have read a lot of books and am tired of reading. There are a few girls in my neighborhood, but they are much older than I and have different ideas. I sure miss high school and hope that I will be able to go back again. Please answer as soon as possible. LUCILLE.

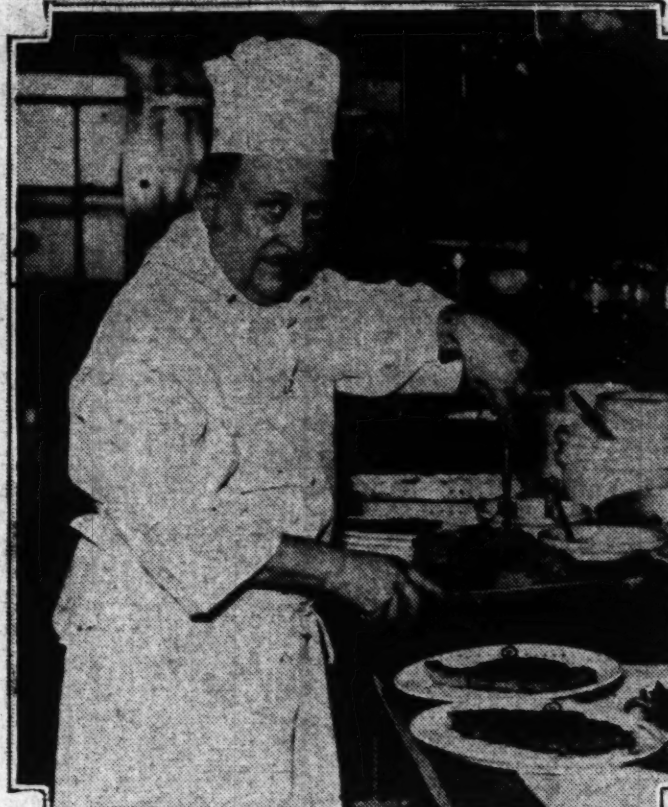
Had you thought of writing some of the girls in your class, asking them to come and see you? Write some nice friendly little notes and tell them you miss them and want so much to hear all about school. If you are able to get about, go down to the Girls' Club at Bishop Tuttle Memorial, 1210 Locust street, and inquire about the activities offered there. Or call Mrs. Brodix, the Superintendent, and ask her to tell you about it. Central 0348.

Dear Mrs. Carr: I have been some place else, a boy invariably takes one some place for food, and I never know what is proper to order—at a restaurant, a college club or a dancing place.

KITCHEN PHILOSOPHY FROM A NOTED CHEF

Emil Sabatin, at the University Club for 25 Years, Discusses Soups and Sauces, Sandwiches and the Depression—Says Good Cooking Is Not Complicated—Some of His Menus.

By S. R. McCULLOCH.



The chef at work in his kitchen.

FOR 25 years Emil Sabatin has developed sauces and a philosophy at the University Club. A choice menu is his hobby; the art of fine cookery his creed. Round and jovial he beams through the steam of his soups; to him life is a thing to be enjoyed—and fine food a part of the joy of living.

Carefully he carries a new watch and chain, the gift of the members "in recognition of 25 years of loyal service." Gratefully he tells of the silver platter and roses for "the madam."

But he didn't have much to say when he was called downstairs and surprised with the symbols of the club's appreciation. Just blinked, gulped, murmured "Oh, gentlemen, gentlemen—" and hurried back to his kitchen to concoct another soul-stirring salad.

He's serving now the sons of men who were college boys when he first came to the club and revealed to its members the potentialities of onion soup—a la Emile—the "dash of this and pinch of that" which lifts ordinary dishes to the epicurean class.

Scoffing of "quick lunches" and sandwiches he has educated subtly many an appetite, developed palates accustomed once to meals as conveniences rather than rites. For proper eating, true appreciation of each morsel, constitutes a rite to Emil.

"Bah!" exclaimed the chef, watchful eye on his 14 aides, "sometimes I get discouraged as I walk around. It seems like all people know is ham and eggs or a sandwich. It is diabolical—this sandwich business. With a drink, yes, maybe, sometimes. But for a meal—bah!"

To the chef, who has spent 40 of his 51 years learning his art and insists he learns something new every day, a meal is a social occasion to be eaten leisurely to the accompaniment of good conversation.

"People today get stomach trouble when they are about 30," Emil resumed, "because they eat too fast and are not careful to see that their food is fresh. I think it would be better if young people would have their lunches fixed at home and take them to work than eat wherever they see a sign, 'Food,' and a cheap price mark.

"And it is a mistake to eat when worried. That causes indigestion. It makes the depression worse. Good food should make one smile. That is why I am always happy—here in my kitchen."

Emil said that good food doesn't have to be expensive. The housewife with the 1933 pocket-book, he said, may prepare nourishing, attractive dishes if she will try for quality rather than quantity.

The very best dishes are not complicated," Emil observed, "but are made only of fresh things—no substitutes—and are properly seasoned and well prepared.

"Remember, there are no short cuts to good dishes. And there is no substitute for good gravy or anything else. It isn't hard to prepare a well-balanced meal. Have one or two fresh vegetables, see that the soup is hot and take all the fat off the meat not only before eating but before making the gravy."

Emil has developed several recipes which he guards jealously and have won him fame outside the club. A few days ago Burton Holmes, who has eaten his way around the world many times, tasted some of Emil's onion soup, and he hastened to Charles Bertrand, manager of the club.

"Best onion soup I ever ate," he exclaimed. The compliment was relayed to Emil. He smiled secretely, said it was "all in the sea-soning—and years of experience," several other engagements became and went on preparing an Imperial chef at the University Club and Salad, another secret concoction never has left there.

Certain line of work and would be glad to have any of your readers communicate with you. JULIA.

I am sorry I cannot use this just as you have written it. But I do not feel that I can print requests for regular employment. You must do that through the regular channels—the advertising department.

Dear Mrs. Carr: COULD you tell me the governmental cost of prohibition from the time it was put into force until now? C. C. R.

Possibly you could get this information by writing to the Director of Prohibition, Department of Justice, Washington, D. C. I do not know any other place where the figures might be available. And if you wish more data on the Prohibition movement, buy a 1933 World Almanac. If your book store there does not keep it you can get it from the New York World-Telegram, Publishers, 125 Barclay street, New York.

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EMIL SABATIN.

So well does he know the members that as soon as an order reaches the kitchen he often knows for whom it is intended. And he bears in mind the profession or business of each patron.

ONLY yesterday, he broke off in his conversation, called crisply to an assistant: "Listen, you are not cutting meat for a bricklayer. You are serving a doctor. Cut it thin, not too rare."

Not only does he design menus to fit the varied occupations of the members but as soon as a guest enters the club he can determine his environment by the dishes he orders.

"Ah, but it is a treat," Emil said, "when some one comes and orders carefully. I care not how complicated the dish. It is a joy."

"And men who love good food are usually jolly good fellows," Emil does not have to be told what part of the country a stranger is from. If his order calls for boiled dishes or certain sea foods the chef places him in New England, but if it is shrimps a la creole or hominy, Emil thinks of New Orleans.

Emil is delighted when patrons visit his shining domain, ruddy with the gleam of burnished copper pots and pans reflecting his white and traditional chef's high less.

Often his visitors—and they are many—ranging from Judges and surgeons to young men just out of college, give him valuable suggestions.

"I always called my rump steak just rump steak," Emil related, "until a man from Boston praised it and said it was called English rump steak there. So English rump steak it became, and several members who had been eating it every few days complimented me on my new dish."

Some of Emil's other specialties include breast of guinea under glass, chicken en casserole, shrimps, New Orleans style; lobster dishes and last, but far from least, veal cutlet baked in a paper bag and seasoned with a sauce that defies description.

On the menu the cutlet appears as "veal cutlet papillote," just as a three-pound haddock is titled "Boston schrod." But cooking the cutlet, Emil disclosed, in paper, captures the steam and lets none of its flavor escape.

MEMBERS, many sent by their wives, often ask for recipes. The chef sometimes obliges—save for a few select dishes. The Boston schrod, for instance, is prepared like this:

"Just get a nice three-pound haddock. Take it off the bone. Salt and pepper well. Dip it in milk. Then fry it. That is all."

One of Emil's specialties is French fried onions. Here's his recipe:

"Cut the onions in rings. Dip them in milk, just enough to get them soaked. Then season with salt and pepper. Put in flour. Then fry in hot grease until crisp."

Another popular fish dish is salt mackerel. It must be soaked overnight in water, Emil explained, and in the morning the water must be changed. Then the fish is boiled for 10 minutes—no more, no less.

"Then melt some butter," he concluded, "real, good, country butter. Put a little lemon juice and some parsley with it. Pour it over the fish. Then eat it."

Emil glanced watchfully down a row of delectable salads, prepared with a few deft touches of garlic dressing, remarked that he'd never grow old as long as he could experiment with his beloved sauces, handed a crisp fish to a waiter and remarked:

"Ah, it is nonsense, the saying about fish being good for the brain—but a good fish is good for the soul."

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LOVE to spend lots of time making up my eyelashes. I use long-handled eyebrow brush and apply the mascara to each lash separately, curling them upward as I do. Making the mascara dry in the upward curling shape emphasizes the length of the natural lashes.

If one or two lashes stick together, separate them carefully with a fine hairpin. Each lash should be free when the make-up is complete.

Do these things and you'll not want to use false eyelashes.

There are certain things she can do to calm him. She can refrain from discussing his symptoms in his presence. She can treat him like a kindly but firm, master-of-fact way, banishing from his room the sickroom atmosphere.

A merely trifling disturbance in his health can treat with apparent casualness and neglect, although all the while she will be keeping a watchful eye and taking the best possible care of him.

She can distract his attention with quiet games or by reading to him his favorite stories.

Anything which draws his attention away from himself will help to relieve him from tension.

A little turpentine on a soft cloth will make the bathroom floor look like new. Wipe off afterward with a dry cloth.

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BEHIND THE SCREENS

By ROBBIN COONS

HOLLYWOOD, March 9. FIVE horror pictures in a row and never a nightmare for Fay Wray, the heroine—it sounds like a record.

Stay through with horrors for all time, she hopes. "They're fun to play in," she says, "but the characters never require any acting. There's little to do except scream, and no actress likes that kind of part."

The "fun" in horror films, I can testify from visits to the sets of several, is dubious. The trophy room of "The Most Dangerous Game" was more gruesome in actuality than it appeared on the screen, and the make-up of Lionel Atwill for "Wax Museum" much more revolting. Fay was heroine also in "Dr. X," in "The Vampire Bat," and in the fantastic "King Kong."

"I don't mind making fun out of them in order not to let them get on my nerves," she explains. "And not once did I dream about the horrors I worked with."

"I'll confess, however, I didn't care for one friend's suggestion that I keep a horror trophy room of my own, including such things as the miniature doll used in one of the 'King Kong' scenes."

Not all "King Kong" was miniature work, of course. Fay spent days suspended in a giant paw, swinging from a steel wire. It dismayed her at first, but after she had spent three days in the back of a prehistoric bird she was glad, she says, to get back to the paws "comparative comfort."

It is one of the strange quirks in movie careers that Fay Wray, who came to prominence in "The Wedding March" because of her emotional sensitiveness, should have been typed as a heroine of horrors. It just happened—one led to another.

Columbia came to the rescue with a role in "Beneath the Sea," in which she was allowed not one scream, and the studio now gives her a real acting role in "Tapco."

When at the fountain, ask for this delicious beverage by name. Genuine Hires Root Beer costs you no more than cheap, oil-flavored imitations. So always ask for Hires Root Beer, not for "root beer."

Before You Start House Hunting

Make a careful selection of the places meeting your requirements from the Rental Columns of the Post-Dispatch—St. Louis' Own Big Rental Medium.

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The HUSBAND CAMPAIGN

By Anne Gardner

CHAPTER SEVENTEEN.

THE HEAT of the New York summer entered Jody's life at this time and took a leading part in it, draining away energy, destroying initiative, making action a burden—at least on Vesey street.

Up on the sixtieth floor of the Imperial Tower, where the breezes blew by day and by night, so that every paper must be fastened down when the windows were open; in the rose arbor of the Crosby house, beside the splashing fountain—in such surroundings as these, the heat might well be endurable. But in the little flat where Josephine and Em and Hannah lived, one existed through the hot day until nightfall and then was awakened by the heat again at dawn.

Jody was held in a lethargy, complicated by the state of her feelings about Paul. For now that Paul's arrival home had gone by without the looked-forward-to meeting, now that Hannah was better and up and about the flat, Josephine felt a repugnance to be the one, once more, who arranged the meeting between herself and Paul. It was repellent to her that, by the nature of things, she had not been able to let him come to her. Nerves worn raw by the heat, she was morbidly sensitive about it.

The role of lurer of men was entirely foreign to her. From her early teens, the boys of the neighborhood had sought her out—it had been for her to pick and choose, assisted always by Em and Hannah. She felt instinctively the code of the self-respecting, attractive woman—always the man must seek her, to seek him would be degrading to her womanhood.

She had first gone to the Tower as a lark, and because it would please Em. After that it seemed at Paul's own insistence, but she stopped when she felt that Paul might fall in love with her if the meetings were continued.

Then had come the meeting in the park, in the engineering of which she had been entirely innocent, and Paul had made her promise to call him when he returned from Oklahoma.

But now the chain was broken, and Jody lacked either the initiative or the courage to mend it again. If she could have men for their lovely evening together, they might have arranged some way to communicate in the future. But in her anxiety and disappointment she had not given time for that.

AND now, thinking so much about Paul, wanting so much to see him again, it seemed forward and unmaidenly to call him once more on the telephone and wait for him to repeat his invitation. It would have been easier to do if she had desired less strongly to do it.

"Not now, pretty soon," she would say to Em and Hannah, when they urged her to get in touch with him. "I'm not feeling like doing anything." And seeing that she was pale and listless, they did not insist.

"And, Aunt Em, please, if you love me, don't cook up something again," she added. "If you do, he'll surely suspect." That was the one thing which must never happen—Paul must never learn of the deception that had been practiced upon him, for he would be able to put only one construction upon it.

She even shrank from going to the park again, lest he should think she came there seeking him—as would indeed be the truth. One Saturday, however, the wish to see him overcame the obstacle she had been raising against it, and she went back to the bench where Paul had found her.

Paul did not come, but another young man did, and, to escape his attentions, she went back to Vesey street.

Paul had been waiting and hoping to hear from her. He had been several times to the park, but in this particular Saturday he had gone to Southampton with Dal and Sibyl for the weekend.

He was prepared for the beauty and luxury, for the big stone mansion and the landscaped grounds, for the perfectly trained servants, for the comfort. Perhaps he should have been prepared, but was not, for a happy, simple family life and devotion such as he had never seen and hardly dared imagine.

Mrs. Crosby was a plump, motherly woman, energetic, kindly, not at all Paul's idea of a society grande dame, though all circles were open to her. He was to learn that she used the leisure afforded her by the Crosby wealth to do in person many kind and charitable things, as well as to act on the committees through which rich women often satisfy their philanthropic impulses.

Once during his visit she led Paul into the great, shining kitchen, to chat with him while she prepared with her own hands, after an old family recipe, a healing broth for the chauffeur's ailing little girl. When it was finished she took it to the cottage herself, staying for a comforting talk with the anxious mother.

Dal and Paul and Sibyl had gone down on Friday, and Paul had met immediately the other sister, Esther. She was smaller than the others, and in looks and disposition was a younger edition of her mother—jolly, dynamic, in constant demand for sports and parties. Mr. Crosby had appeared at dinner following the afternoon's golf, an erect, fine-looking man in

BEGIN HERE:
JOSEPHINE LANGA has been reared by EM and HANNAH, hard-working women, and has a great obligation to them. When they set their hearts on having her marry PAUL, GRAFTON, she is willing to consent to their elaborate plan for catching his interest, only because she does not want to hurt them.

But the two are greatly attracted to one another, and the contact with Josephine gives Paul a new energy and enthusiasm. A new interest in a hitherto lonely, unhappy life, Josephine is presented by Hannah's illness. From her, an engagement with him, and Paul spots a new-found friend, his sister SYBIL, and another girl.

She is a delicate, ethereal girl, trying to recover from the shockingly kind to Paul, and he feels great sympathy and pity for her. The Josephine drama of the evening she and Paul might have spent together.

his early sixties, petted and spoiled by his wife, leaning on her for myriad small services, following her always with his eyes, turning to her constantly. Dal, one could see, would look exactly like him at his age.

BUT it was harder to explain Sibyl. Her wrath-like loveliness, her coloring, her ethereal quality were a marked contrast to the robust health and striking looks of the others. It was as though, Paul mused, she embodied the spiritual essence of this perfect marriage, rather than the physical characteristics of either parent.

And that the others felt a special fondness and tenderness for her was evident, though she led the fun at that dinner table—the jolliest hour that Paul had ever spent.

She was a prime mover in the friendly bantering that went on while two white capped and aproned maids served them deftly and silently, and if her gaiety was forced, no one could have detected it. It was plain to be seen that she was the favorite in that family, she pretended to grumble.

Here she had been away nearly as long as Dal, but what sort of welcome did she get? None to speak of, while everyone fell on Dal's neck as if he had been gone a year, and here were all his favorite delicacies for dinner.

"You'll have to rally to my assistance, Paul," grinned Dal. "These girls resent every bit a mere male puts in his mouth around here."

"Oh, we couldn't," was Esther's retort. "There just isn't that much resentment." The mother and father were by no means exempt from the affectionate chaffing that went on.

"Know what the father did the other day when he was in town?" demanded Dal. "We started out to lunch, and Dad picked the Ritz—he has a weakness for these showy, nouveau riche places—and he ordered everything in the place. I thought I was going to have to pay for it, of course, and I could see where it was going to mortgage our future to get us out of there. Fortunately for me, he offered to flip pennies to see who should pay. He lost. So then he wanted to flip for cigars—neither of us smokes 'em, it was just his way of getting his revenge."

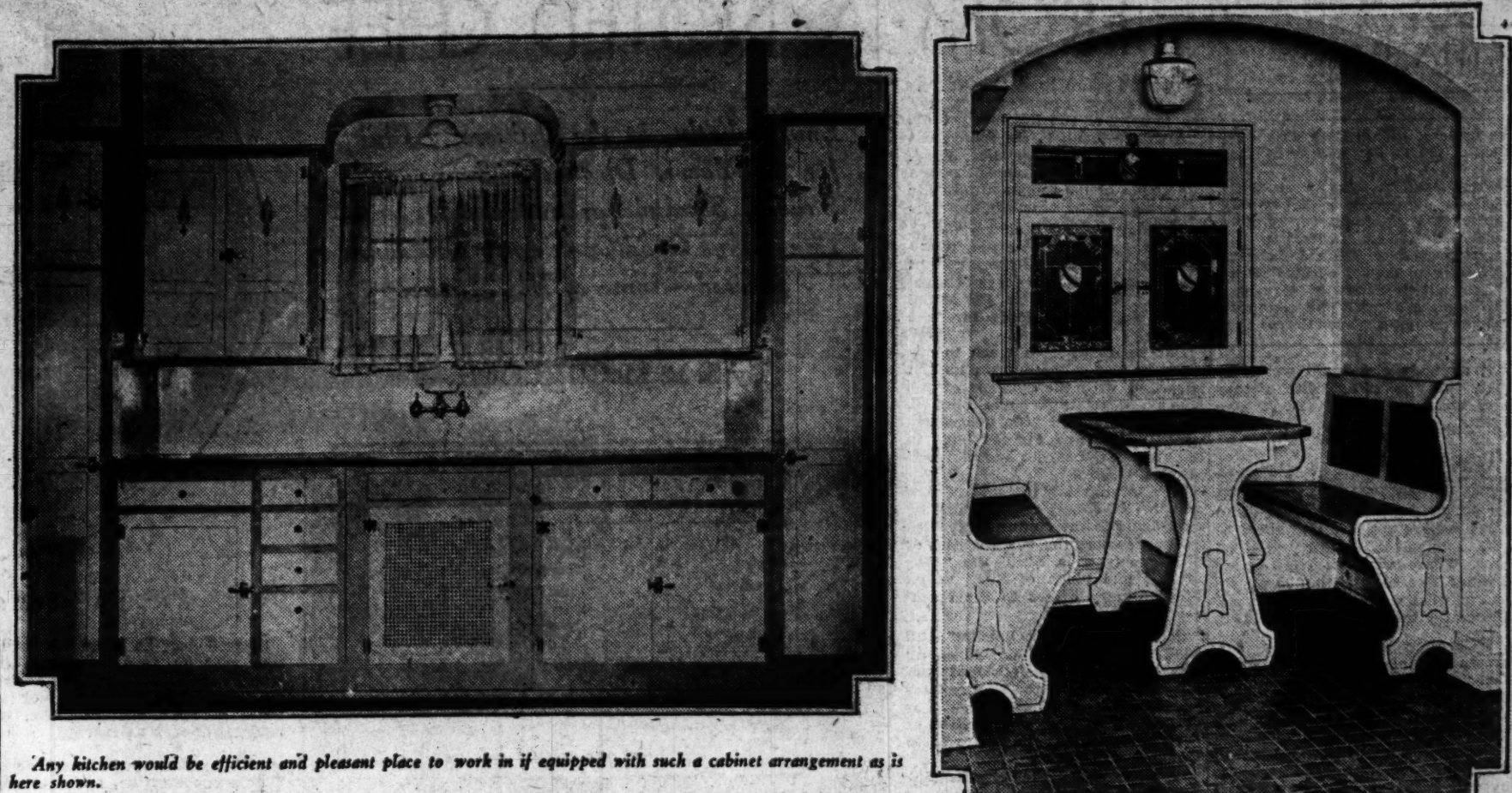
Sibyl, sitting on Mr. Crosby's right, shook a warning finger under his nose. "Beware the gambling career has been wrecked on that shoal."

And between them a timid little boy, noticed only to be found fault with. It was the only family life Paul had ever known, for mother and father had both died before he had been very much aware of things. Gaiety, love and laughter he had never had. He had not known that they existed, as in this group here.

These were rich people of a type that somehow never got into stories or newspapers, a family which used its wealth as a means to live beautifully, and was essentially simple against the background of luxury. "Are you seeing Babe tonight?" inquired Sibyl presently of Dal. "Yes, she'll be at the Eastington's dance. Would you care to take that in, Paul?"

Sibyl saw quickly that Paul was embarrassed at the suggestion. "Why don't you let Paul stay with me?" she said. "I don't want to go over there—there will be so many on that outdoor platform it won't be any fun. Then you haven't

FURNISHING the KITCHEN on a BUDGET



'Any kitchen would be efficient and pleasant place to work in if equipped with such a cabinet arrangement as is here shown.

By JOSEPHINE WALTER.

THE kitchen is unquestionably the most difficult room in the house to budget. The size of the family, the amount of entertaining which is done in the home, besides the individual tastes and the amount of time spent in the kitchen by the mistress of the house are all factors which must be taken into consideration in the selection of stoves, refrigerators and other important kitchen equipment.

This particular kitchen has been planned to complete our imaginary house, "Budget Haven," and as this house was intended for a small family we were naturally able to select a smaller and hence less expensive stove and icebox than would be practical for a larger household. However, we included in our budget every item which is needed in a modern, up-to-date kitchen, and get budgets may be planned in the same proportions.

The efficiency of our kitchen was assured by the splendidly arranged cabinets grouped around the sink. These new cabinets are planned to

Kitchen Budget.	
Electric refrigerator	\$179.50
"Butter" stove	49.50
Breakfast nook set	25.00
Linoleum	35.00
Utensils—such as pots and pans	47.75
Electrical equipment—such as clock and mixer	23.25
Curtains	2.95
Total	\$367.45

make the housewife's old-time drudgery, if not a joy, at least a very pleasant task. Sinks are now placed at the right height for comfort and all the built-in drawers around one central location save many footsteps in the preparation of a meal. This built-in cabinet arrangement has not been included in the budget as it is assumed that all new houses will contain some such arrangement. However, if an old kitchen is to be remodeled, these entire units may be bought,

sink and all at prices ranging from \$100 to \$300. Of course, the last word in these sink arrangements is a built-in dish-washer and unquestionably this will be part of the standard equipment of houses in the near future.

For a stove, we selected one of the gas type which entirely closes up when not in use. There are many excellent makes which can now be bought for about \$50. However, we will admit that we really coveted some of the new electric models, which are paragons of efficiency and seem so absolutely fool proof that the rankest novice in the cooking field could qualify as an expert.

Naturally, we insisted upon having an electric ice-box. We could only afford one of the smallest units but we were surprised when we discovered just how much it would hold with the aid of all the new icebox containers which are on the market now. And also, we figured that an icebox, like an automobile, can now be traded in on a new model when our family re-

quirements outgrow the present one.

NEXT we tried to add a decorative touch to make the room as pleasant as possible. The walls were painted a bright yellow with ruffled curtains of green with a tiny yellow dot. In the breakfast nook decorative glass windows made curtains unnecessary, and tables and chairs were ornamented in a manner to blend with the window.

It is impossible, of course, to list all the pots and pans that were gathered together for our kitchen. Suffice it to say that not one item was left out which would add to the efficiency of the room. We had a great yearning for some of the old peasant kitchens with all of the latest electrical equipment which we are beginning to demand in our kitchens. The quaint kitchens of Spain, rural France and Germany, as well as Mexico, are the inspiration for many attractive, useful kitchens and it is because of such kitchens as these that the "pantry party" has become one of the most pleasant ways of entertaining.

curious appliances such as mixers, and coffee grinders. However, we do feel that in buying equipment of this type, quality is economy in the long run for good equipment will last a life-time.

In kitchens, there is more and more a tendency to be decorative as well as efficient for it has been proven that pleasant surroundings keep one cheerful and hence more efficient than a dreary atmosphere does. There is quite a vogue for incorporating the feeling of some of the old peasant kitchens with all of the latest electrical equipment which we are beginning to demand in our kitchens. The quaint kitchens of Spain, rural France and Germany, as well as Mexico, are the inspiration for many attractive, useful kitchens and it is because of such kitchens as these that the "pantry party" has become one of the most pleasant ways of entertaining.

DAILY STORY FOR CHILDREN

by
Mary Graham Bonner

The Peacock's Mistake

THE Peacock strutted around and his beautiful feathered train with all its handsome colors was magnificently spread out. "I wasn't receiving all the attention and admiration at the big place where I've been living, some little distance away, and so I thought I'd come here to be admired," he began.

"Did you ever see such a handsome train as I have?" I hope none of you have ever called it a tail—a train it is and not a tail. "You've given me a nice reception and I've heard, too, that you have a Puddle Muddle band. Play for me and I'll strut around for you to behold."

"If there's any strutting to be done," crowed Top Notch, the Rooster, "I'll do it."

"You'd better go back to your own home. You're probably more admired there."

"Why, Top Notch!" said Willy Nilly in a half-shocked tone of voice. He wasn't really shocked, for, while he admired the Peacock's beautiful looks, it would just be too much to have a creature around who wanted only to be admired.

But before the Peacock had had a chance to answer there appeared at the end of the road a creature who certainly did give them the greatest delight in the world to see.

"If there isn't dear Jelly Bear!" exclaimed Willy Nilly, and they rushed off to greet him. The Peacock let his train drop.

"I get more attention at home," he said to himself, as there was no one else to listen to him. "I made a mistake in coming here." And off he strutted toward home.

Curried Shrimps

Fry one small chopped onion a two tablespoons butter until a light brown, then add two tablespoons flour, one-half teaspoon curry powder, salt and pepper. When blended add one and one-half cups chicken stock and cook until smooth. Then add one and one-half cups peeled, cooked shrimps and cook until piping hot. Serve over squares of toast.

If you use an oil stove oven, cover the top with a piece of asbestos to fit and you will find your food will bake better and in less time.

HEALTH

Menus to Vary
The Diet During
The Lenten Season

Brief articles prepared by
experts. Edited by Dr. Igo
Goldstein, for the New York
Academy of Medicine.

Anti-Rickets Milk

THE disease rickets has long been recognized as an important disorder, but not until our understanding of vitamins was developed in recent times did we appreciate the true nature of its origin, its cure and prevention.

"Know what the father did the other day when he was in town?" demanded Dal. "We started out to lunch, and Dad picked the Ritz—he has a weakness for these showy, nouveau riche places—and he ordered everything in the place. I thought I was going to have to pay for it, of course, and I could see where it was going to mortgage our future to get us out of there. Fortunately for me, he offered to flip pennies to see who should pay. He lost. So then he wanted to flip for cigars—neither of us smokes 'em, it was just his way of getting his revenge."

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FISH and eggs are excellent food, but the modern Lenten menu seeks variety. Vegetable dishes, of course, pastes such as macaroni, noodles and others, cheese, mushrooms and baked dishes in which stale bread is the main ingredient, offer themselves to the imaginative housewife.

Cheese croquettes with a rich Creole sauce can provide a delicious nourishment for the family dinner, if aided delicately by a salad and a dessert. This recipe makes six servings.

Melt two tablespoons of butter in a saucepan. Stir in two tablespoons of flour and half a teaspoon dry mustard. Slowly add one cup milk. To this add one cup of grated American cheese.

Stir over the fire for five minutes. Then drop in one cup of diced, not grated, American cheese. Remove saucepan from fire. Whip in two beaten egg yolks. When this mixture is cold, shape it into croquettes.

Roll the croquettes in the whites of eggs beaten up with a tablespoon of cold water. Roll in sifted bread crumbs. Again roll in the white of egg mixture and again in bread crumbs. Fry in deep fat until well browned. Serve with highly seasoned Creole sauce, or a tomato sauce.

For casseroles of salmon the little brown biscuits are baked right on top of the salmon mixture. This dish serves six.

Mix together in this order one cup fresh (cooked and flaked) salmon or drained and flaked canned salmon, one cup diced celery, one tablespoon chopped green pepper, one cup of milk, two tablespoons quick tapioca, one tablespoon butter, one teaspoon onion juice, one teaspoon lemon juice, one-fourth teaspoon salt, and a little pepper and paprika.

Put in greased glass baking dish. Bake two hours in oven for 10 minutes, then stir. Smooth top and arrange the little rounds of biscuit dough over the top. Return to oven and bake for 15 minutes more, until the biscuits are nearly brown.

Salt codfish is for the thrifty. Salt codfish with tomatoes, as they cook it up in Cape Cod, is for the discriminating thrifty. Soak one pound of salt codfish in cold water overnight. Drain and cover again with cold water. Slowly heat, do not boil. Stand for two hours, then drain fish and cut in small pieces.

Heat one tablespoon of olive oil in saucepan. Add one onion, sliced, and for perfect Portuguese flavor—in this is the dish invented by the wives of Portuguese fishermen at Cape Cod—a tiny piece of garlic mashed up. Cook three minutes,

Economical Menu Of Beef and Beans

A POUND of navy beans and three pounds of brisket of beef will make one of the best tasting economies you could want for a lusty family.

Soak the beans overnight in cold, unsalted water. Rub the brisket thoroughly with salt and pepper, then let it stand a while. Start the beans cooking in a large pan of cold water with salt and a one-quarter pound piece of salt pork. When they have boiled for half an hour, put in the meat. Simmer for three hours.

Remove the beef and keep warm. Slice the pork and place over the meat. Now make an onion gravy. Melt one tablespoon of lard or drippings in a pan and add one large onion sliced; stir in one tablespoon flour. Slowly stir in one strained cup of the stock made by the beans and beef. Then add one tablespoon of vinegar and one teaspoon of prepared mustard.

Simmer for about five minutes. Drain the cooked beans and add to the sauce.

And for more good eating at little cost, try this other brisket recipe: Rub a three-pound piece of brisket with melted fat, then rub again with a mixture of salt, pepper and the juice of a lemon. Stand a while, then brown in a heavy iron pot with a tablespoon lard dripping and one onion sliced.

A tiny piece of garlic browned with the onion and then removed materially improves this dish. When the meat is browned on all sides, cover with boiling water and simmer until tender.

Salt in the Spinach
The safest plan with greens is to soak them in salted water. This not only does away with sand and dirt but any small insects that may have sought shelter under the leaves will be washed off readily.

Have ready a greased baking dish. Put half of the onion-codfish mixture into it. Cover with a layer of very thinly sliced raw potatoes. Over this toss a layer of diced raw salt pork.

Now for the two tomatoes. Peel them and slice them and dust with salt and pepper. Then lay them over the layer of salt pork. To finish this intrepid dish, pile the remaining codfish on top and pour over it one-half cup of hot vegetable stock or water. Cover and bake in moderate oven for one hour.

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AND PILLOW
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A KNOCKOUT**
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in the
Post-Dispatch

**"TODAY"
IS
COMING
SOON**

VICKS COUGH DROP
Real Throat relief
Medicated with
ingredients
of Vicks VapoRub

RADIO PROGRAM

Note—KSD will broadcast the section returns beginning at 9:30 p.m., with possible flashes earlier in the evening, and will continue with these bulletins as they come in until such time as the results are definitely indicated.

At 12:00.
KSD—Johnny Johnson's orchestra.

At 12:15.
KMOX—Marie, the Little French Princess.

At 12:30.
KMOX—Talk.

At 12:45.
KWK—Male quartet.

At 1:00.
KSD—Magie of Speech. Interview with H. M. Ayres of Columbia University.

At 1:15.
WIL—Melodies.

At 1:30.
WIL—Schuyler Alward and Jerry Connack.

At 1:45.
KSD—Muted Strings.

At 2:00.
KWK—Business and Professional Women's Club.

At 2:15.
KSD—Famous Loves. Dramatic sketch with Max Fleischer and orchestra.

At 2:30.
KWK—Women's Review. Speeches by Rhita Childs Dorr, writer.

At 2:45.
WIL—Charles Down, songs.

At 3:00.
KSD—The Flying Family.

At 3:15.
WIL—Charles Down, songs.

At 3:30.
KWK—The Arcadians.

At 3:45.
KSD—Echols of Erin, J. White, tenor, and instrumental trio.

At 4:00.
KWK—Concert Favorites.

At 4:15.
KSD—Florence Eckert Dietz, contralto.

At 4:30.
WIL—Oriental program.

At 4:45.
KWK—Three X Sisters.

At 5:00.
KSD—Dinner concert by Max Fleischer and orchestra.

At 5:15.
WIL—Studio orchestra.

At 5:30.
KWK—Harold Van Horn.

At 5:45.
KMOX—Mulligan and Mulligan detective story (WOCO).

DAILY STORY FOR CHILDREN

by
Mary Graham Bonner

The Peacock's Mistake

THE Peacock started around and his beautiful feathers with all its handsome colors were magnificently spread out. "I wasn't receiving all the attention and admiration at the big place where I've been living, some little distance away, and so I thought I'd come here to be admired," he began.

"Did you ever see such a handsome train as I have? I hope none of you have ever called it a tail—a train it is and not a tail."

"You've given me a nice reception and I've heard, too, that you have a Puddle Muddle band. Play for me and I'll strut around for all to behold."

"If there isn't any strutting to be done," crowed Top Notch, the Rooster, "I'll do it."

"You'd better go back to your own home. You're probably more admired there."

"Why, Top Notch?" said Willy Nilly in a half-shocked tone of voice. He wasn't really shocked, for, while he admired the Peacock's beautiful looks, it would just be too much to have a creature around who wanted only to be admired.

But before the Peacock had had a chance to answer there appeared at the end of the road a creature who certainly did give them the greatest delight in the world to see.

"If there isn't dear Jelly Bear!" exclaimed Willy Nilly, and they all rushed off to greet him. The Peacock let his train drop.

"I get more attention at home," he said to himself, as there was no one else to listen to him. "I made a mistake in coming here."

And off he strutted toward home.

Curried Shrimps

Fry one small chopped onion in two tablespoons butter until a light brown, then add two table-spoons flour, one-half teaspoon curry powder, salt and pepper. When blended add one and one-half cups chicken stock and cook until smooth. Then add one and one-half cups peeled, cooked shrimps and cook until piping hot. Serve over squares of toast.

If you use an oil stove oven, cover the top with a piece of asbestos cut to fit and you will find your foods will bake better and in less time.

POPEYE HANDS GLOOM A KNOCKOUT

Every Day
in the
Post-Dispatch

RADIO PROGRAMS for TODAY

Note—KSD will broadcast the election returns beginning at 9:30 p. m., with possible flashes earlier in the evening, and will continue with these bulletins as they come in until such time as the results are definitely indicated.

At 12:00.
KSD—Johnny Johnson's orchestra.
KMOX—Marie, the Little French Princess.
WIL—Orchestra and Les Roberts.

At 12:15.
KMOX—Talk.
KFUO—Devotion, Rev. A. J. Serra, Music.

At 12:30.
KWK—Male quartet.
KMOX—Farm Service program.
WIL—Studio.

At 12:45.
WEW—Lillian Clark, soprano.
KWK—Rhythmic Serenade.
WIL—Orchestra.
KMOX—Talk.

At 1:00.
NSD—Magie of Speech. Interview with H. M. Ayres of Columbia University.
WIL—Melodies.
KWK—Words and Music.
WEW—Music.

At 1:15.
WIL—Schuyler Alward and Jerry Comstock.
At 1:30.
KSD—Muted Strings.
WIL—Stereophones.
KWK—Business and Professional Women's Club.
KMOX—Philadelphia Symphony Orchestra, Leopold Stokowski conducting.

At 1:45.
KSD—Three Shades of Blue, male trio.
KWK—Sisters of the Skillet.
WIL—Studio.
At 2:00.
KSD—The Three Blue Notes.
KWK—Betty and Bob.
WEW—Mick's orchestra.
WIL—Police releases.

At 2:15.
KSD—Famous Loves. Dramatic sketch with Ullia Torgerson.
KWK—Tom Jones; Troubadours.
WIL—Music.

At 2:30.
KSD—Women's Review. Speaker, Rhita Childre Dorr, writer.
WIL—Henrietta Jordan, organist.
WEW—Melodious strings.

At 2:45.
WIL—Charles Down, songs.
WEW—Smitty.
At 3:00.
KFUO—The Proofreader; music.
KMOX—String orchestra.
WIL—Serenaders.
KWK—Victor Schilling's orchestra.

At 3:15.
WIL—Charles Irwin, banjoist.
WEW—Wallace Kanstans, tenor.
At 3:30.
KWK—The Arcadians.
KMOX—Army Band.
WIL—Ruth Nichols.
WEW—Novena.

At 3:40.
KSD—Echoes of Erin, Joe White, tenor, and instrumental trio.
At 3:45.
KSD—Lady Next Door, with Midge Tucker.
KWK—Concert Favorites.
WEW—Margaret Schoen.
WIL—Melodies.

At 4:00.
KSD—The Flying Family.
WEW—Musicals.
WIL—Rhythmic Melodies.
KWK—Cooking school.
KMOX—Creative Music Education.

At 4:15.
KMOX—John Kelvin, tenor.
WIL—Musicals.
WEW—Musical Jordan, organist.
KWK—Talk by Dr. A. H. Skelington.

At 4:30.
KSD—The Flying Family.
WEW—Musicals.
WIL—Rhythmic Melodies.
KWK—Cooking school.
KMOX—Creative Music Education.

At 4:45.
KSD—Florence Eckert Dietz, contralto.
WEW—Talk.
WIL—Oriental program.
KWK—Seth Greiner, pianist.
WGN—Jane Carpenter, pianist.
KMOX—String ensemble.

At 5:00.
KSD—Dinner concert by Meyer Davis' string orchestra.
KWK—"Our Daily Food"; speaker, Hendrik Willem Van Loon.
KMOX—Uncle Remus' stories.
WEW—Make-Believe Lady.

At 5:15.
KMOX—"The Devil Bird," sketch.
WIL—Dream House.
WEW—Bones' orchestra.
KWK—Dick Darling, a boy of today.

At 5:30.
KSD—"Betty Boop," Mae Questel, Max Fleischer and orchestra.
WIL—Two Ebony Dots.
KMOX—"Skippy."
KWK—Three X Sisters.

At 5:45.
KSD—"Once Upon a Time," children's stories.
WEW—Chain—Address by Henry A. Wallace, Secretary of Agriculture.
KWK—Little Orphan Annie.
WIL—Studio orchestra.
KMOX—Lone Wolf Tribe.

At 6:00.
KFUO—Children's program; music.
KWK—Harold Van Horne, pianist.
KMOX—"Milligan and Mulligan," detective story (WOCO).

At 6:15.
KMOX—"Buck Rogers."
KWK—"Music Is My Hobby."
WIL—Bobby Stutz Music.
WLG—Gene and Glenn.

At 6:30.
KFUO—Bible study; music; Prof. E. J. Friedrich; chimes.
WSM, KTHS—"Charlie Chan," mystery playlet.
KMOX—"The Old Tavern Keeper."
WIL—Studio orchestra.
KWK—"Black and Blue."

At 6:45.
KWK—Schwartz's German Band.
WEAF—"The Goldbergs" (WEAF, WCO, WOV, WDAF).
KMOX—"Boke Carter."
WIL—Orchestra.

At 7:00.
KSD—Jessica Dragonette and orchestra.
KWK—"Black and Blue."
WIL—Orchestra.

At 7:15.
WHAS—String ensemble.
KMOX—"Singin' Sam."
WIL—Mr. Fixel.

At 7:30.
KMOX—"March of Time," dramatized news events.
WEW—Charlie Champ.
WIL—"Mur" Room.
KWK—Dr. Herman Bundesen.
WSM—"Lasses White Minstrel."

At 7:45.
KWK—Howard Thurston, the magician.
WIL—Dave Parkes.

At 8:00.
KSD—"First of a Musical Grocery Store" series. Jeannie Lang, Tom Howard, Herbert Polesie, quartet and Harry Satter's orchestra.
KMOX—Leonard Hayton's orchestra and Jane Froman, contralto.

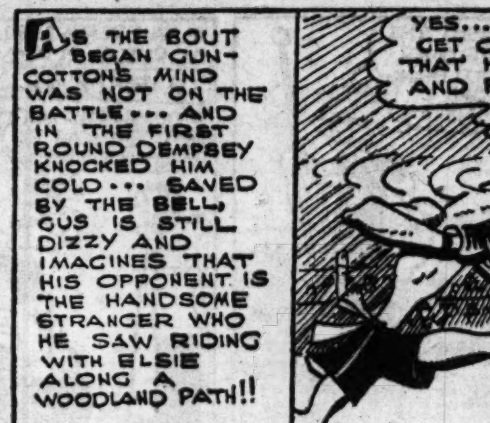
At 8:15.
KWK—"The First Nighter, dramatic sketch, 'Crooked Business.'"
WEW—Origin of Superstition.
WIL—"The Fuddies Family."

At 8:30.
WIL—Charles Lindley.
KMOX, WOCO, KMBC—Mary Trio.

At 8:45.
KWK—"The First Nighter, dramatic sketch, 'Crooked Business.'"
WEW—Origin of Superstition.
WIL—"The Fuddies Family."

At 9:00.
WIL—Charles Lindley.
KMOX, WOCO, KMBC—Mary Trio.

Bobby Thatcher—By George Storm



Ned Brant at Carter—By Bob Zupple



Dumb Dora—By Bill Dwyer



The Tables Turned.



An Unconvincing Talker.



Campus Chatter.



TODAY'S PATTERN



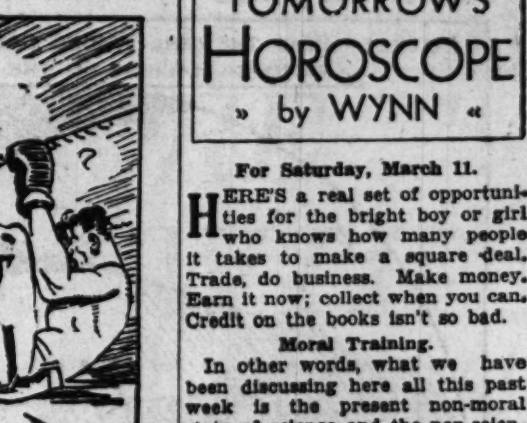
Conveniences



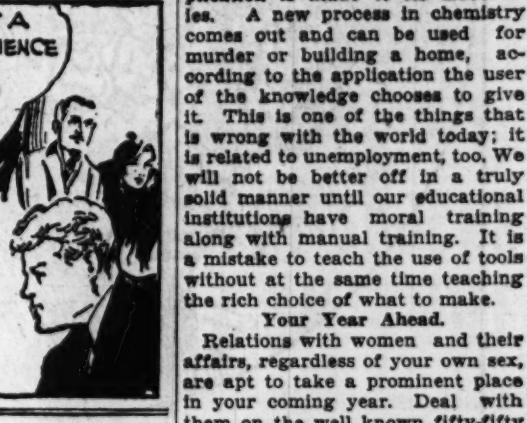
Post-Dispatch Classified Rental Columns



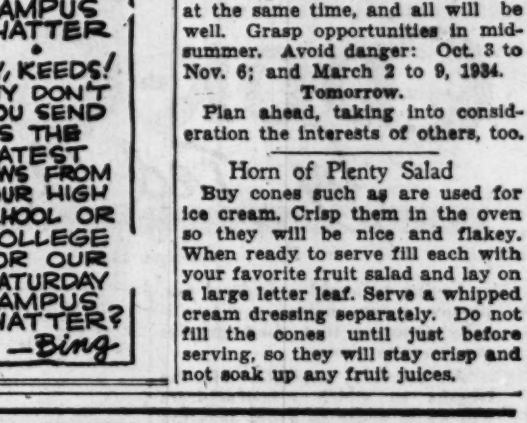
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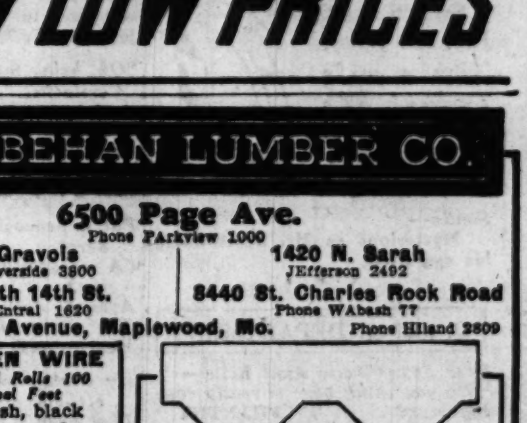
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Hydrated LAWN LIME



Lumber at Retail for Every Purpose



Toonerville Folks—By Fontaine Fox (Copyright, 1933.)

PUZZLE—FIND THE GIRL WHOSE DAD OPERATES THE MOTION PICTURE MACHINE IN THE LOCAL MOVIE.



Popeye—By Segar

Three Is a Crowd.



Skippy—By Percy L. Crosby

Misleading Activity.



COOK-DOOS
By Ted Cook REG. U.S. PAT. OFF.

Trying to avoid a Federal tax, jig-saw puzzle makers are frantically shouting that their puzzles are juvenile games.

A horrible example of the lengths to which manufacturers will go in order to avoid taxation—they'll even break down and tell the truth.

CAVALCADE
(10 Yrs. Ago Item—Lamar, Mo., Democrat)

A lot of high school boys, who were rooting at the basketball game, the other evening, wore cake eater trousers. Now the flossie bell bottomed pants aren't the real thing if they haven't got bells on them. This old town is a little slow, and it's hard to get the bells. So some of the boys have been going into the stores where they sell toys, buying baby rattles, cutting the handles off and sewing the rattles to the bottoms of their cake eater trousers.

Democrats living on hope
Soon will know the final dope.

Says the Rt.
Rev. Mr. Wiley,
"Give a wife
enough rope
and she'll
skip."

Similar—
Mysterious as Mr. Scott doing
his egg trick.

Q. and A. DEPARTMENT

Dear Sympathetic Aunt Bella—
Do you think beer is really coming
back?
FRANTIC.

Ans.—Auntie B. would hesitate to
say, dearie. But \$3.95 per cent
sounds more like it was going back.
A. ("Calm and Collected") Bella.

I wish I was a jurist,
A judge of high degree;
I think I'd meet a lot of folks
Who would appeal to me.

**OPPORTUNITY
FOR TODAY**
(Classified Ad.—Hollywood Citizen)

LOVE NEST, 3 rms. & garage;
beautiful walls, \$25. HI-5456.

WRIGLEY'S

P.K.

comes to you fresh

The Bungle Family—By Harry J. Tuthill

Mugg the Menace



Bringing Up Father—By George McManus

It Amounts to the Same Thing.



Ella Cinders—By Bill Conselman and Charlie Plumb

It Amounts to the Same Thing.



Mutt and Jeff—By Bud Fisher

Tempting Odds



**SOME BANKS
MAY REOPEN
ON MONDAY
OTHERS LATER**

U. S. or State, Must
Receive Certificate of
Soundness to Resume —
Delay Not Evidence of
Unsoundness.

**OLD WITHDRAWALS
ARE STILL BARRED**

positories Are Directed
to Provide Money for
Payrolls and Necessaries
of Life Over the Week-
End.

**ST. LOUIS BANKS REMAIN
SHUT PENDING ACTION ON
LICENSE APPLICATIONS**

ST. LOUIS banks remained
closed for general business
today, awaiting licenses to
resume operations which are
to be issued by the Secretary of
the Treasury.

Clearing House banks, and
virtually all the others, filed
applications for licenses yester-
day. Bankers anticipated
licenses would be issued in
time to enable them to resume
business Monday.

State banks, not members of
the Federal Reserve System,
were invited to file application
for licenses with State Finance
Commissioner Moberly. Detailed
statements of condition are to
accompany applications. Moberly
doubted that banks to be
opened under his supervision
would be able to do so by Mon-
day.

The Associated Press, March 11—
WASHINGTON, March 11—
Preparations for a gradual reopen-
ing of all sound banks next week
got ahead today under a Presi-
dential order directing the 12 Fed-
eral Reserve Banks to perform the
necessary functions.

The immediate objective of the
banks was to supply enough
money to meet payrolls and provide
funds for necessities of life over
the week-end.

Between times, the Federal Re-
serve Banks are to make advances
to permit some sound member
banks to reopen possibly Monday
was announced by the Treasury
today.

Another modification of the
banking regulations came from the
Treasury today. The change in
regulation will permit banks to
subscribe to United States Govern-
ment obligations and perform
functions necessary to the sub-
scriptions. The Government's Mar-
ch financing will have to care for
\$1,000,000 of short-term paper.

Behind doors at the Treasury, of-
ficials worked at the regulation
under which they expect an early
opening of the nation's banks
resumption of business on Monday.

Many of the institutions, stat-
ed Federal Reserve members
that have been adjudged sound by
the Treasury, is one of the aims
sought, but it was pointed out that
the huge task of checking the
banks that the work might not be
completed by that time.

Optimism for the progress
toward opening the banks was ex-
pressed by Secretary Woodin after
a conference with President Roose-
velt. He indicated an early state-
ment would be issued regarding
more definite rules for opening
state banks.

Senator Tydings (Dem.), Mary-
land, took up the question of State
banks with the President today.
The President is sympathetic to
giving the deservingly State bank
every consideration that is to be
extended to members of the Fed-
eral Reserve system," said Tydings.

The reopening of state as well as
national banks are to be on a li-
censing system. Before a bank can
resume unrestricted operations it
must have a certificate of sound-
ness, from the Treasury in the case
of national banks and from state
officials in the case of state bank
it was stated.

Licenses to reopen will be distrib-
uted as rapidly as possible and in
order in which applications are
received and soundness establish-
ed. Secretary Woodin expressed the
hope that the fact a bank remain-
ed early next week would not
mean that it was unsound.

Meanwhile, there appeared a dis-
ference among congressional au-
thorities of President Roosevelt over
guaranteeing bank deposits. Sen-
ators continued on Page 5, Column 1